

69. Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **5.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.3 kg (85.1%) | 80 % | 4 |
| Grain | Aroma CastleMalting | 0.25 kg (5%) | 78 % | 100 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 10 g | 60 min | 10 % |
| Boil | Hallertau Blanc | 10 g | 15 min | 10 % |
| Boil | Hallertau Blanc | 10 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------|
| WLP590 French Saison | Ale | Liquid | 1400 ml | wlp |

Notes

- Warzenie 01.09.18r
6h

Wyszło ok 21-22 litrów, 14 brix. Chyba trochę zbyt ciemne. Schłodzone do 27 stopni a potem lodem.

Drożdże zadane 01.09 wieczorem, przy 24 stopniach, bez natleniania.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

02.09 - z rana 19 stopni, ruszył drożdże

03.09 - 19 stopni, koniec schładzania, do pudła trafią butelki z gorącą wodą.

Fermentowane do 30-32 stopni

13.10 - rozlew

13l do butelek, 6g cukru / liter

po ok 5l do gąsiorów,

#71 - zadane dregi do jednego

#72 - a do drugiego bretty amalgamation.

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