

AMBER SAISON 11 blg cytrusowe

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **11.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.76 kg (66.7%) | 80 % | 5 |
| Grain | Viking Munich Malt | 0.22 kg (8.3%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 0.22 kg (8.3%) | 83 % | 5 |
| Grain | Viking Vienna Malt | 0.22 kg (8.3%) | 79 % | 7 |
| Grain | Special B Castle | 0.07 kg (2.7%) | 70 % | 350 |
| Grain | Caraaroma | 0.15 kg (5.7%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------------|--------|--------|------------|
| Whirlpool | Amarillo | 10 g | 40 min | 9.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus US | 7 g | 40 min | 15.5 % |
| Whirlpool | Chinook | 4 g | 40 min | 9 % |
| Whirlpool | Cascade PL | 9 g | 40 min | 5.2 % |
| Whirlpool | Centennial | 9 g | 40 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-----|-----|------|---------|
| Danstar - Belle Saison | Ale | Dry | 12 g | Danstar |
|------------------------|-----|-----|------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2.21 g | Mash | 70 min |

Notes

- Fermentacja burzliwa: dolewka soku z wyciskanych pomarańczy 0,5L
Fermentacja cicha: 3 dni z herbatą Tetley Earl Grey w saszetkach 3x 1,5g
oraz napar chmielowy 0,5L CTZ 10g / CHINOOK 10g na goryczkę i aromat
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