

GERMAN SAISON

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4.3 kg (76.1%) | 75 % | 4 |
| Grain | Viking Wheat Malt | 1.1 kg (19.5%) | 75 % | 5 |
| Grain | Viking Vienna Malt | 0.1 kg (1.8%) | 75 % | 7 |
| Grain | Caraaroma | 0.05 kg (0.9%) | 75 % | 350 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | marynka | 10 g | 60 min | 8.8 % |
| Aroma (end of boil) | Huell Melon | 10 g | 10 min | 7.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 10 min | 9.6 % |
| Aroma (end of boil) | Huell Melon | 10 g | 5 min | 7.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 5 min | 9.6 % |
| Aroma (end of boil) | Huell Melon | 10 g | 0 min | 7.5 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 0 min | 9.6 % |
| Dry Hop | Mandarina Bavaria | 60 g | 5 day(s) | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Fermentis BE-134 | Ale | Dry | 10 g | Fermentis |

Notes

- Miesiąc leżaka, chmielenie na cichą na 5-7 dni przed rozlewem
Dec 9, 2018, 5:16 PM