

grisette#1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.6 kg (61.9%)	81 %	4
Grain	Pszeniczny	0.8 kg (19%)	85 %	4
Grain	Vienna Malt	0.5 kg (11.9%)	78 %	8
Grain	Barley, Torrefied	0.3 kg (7.1%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	żatecki	40 g	60 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp590	Ale	Liquid	40 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiejpomaranczy	20 g	Boil	10 min
Spice	pieprz	8 g	Boil	10 min

Notes

- do gotowania zostało 20l 9blg wyszło 17 litrów.
pomyłka przy wystadzaniu - 3 litry
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