

Hoppy Earl Gray Saison

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **11.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (61.2%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (10.2%)	75 %	30
Grain	Aroma CastleMalting	0.5 kg (10.2%)	78 %	100
Grain	Wheat, Flaked	0.4 kg (8.2%)	77 %	4
Grain	Pszeniczny	0.25 kg (5.1%)	85 %	4
Sugar	Cukier	0.25 kg (5.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Iunga	20 g	60 min	11 %
Whirlpool	Kezбек	20 g	0 min	4.6 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mandarina Bavaria	30 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Mash	60 min
Flavor	Skórka z pomarańczy bergamotki	40 g	Boil	10 min

Notes

- Fermentacja w min. 25 stopniach.

Piwo z przeznaczeniem na Kuźnie Piwowarów 2016 i ślub brata.
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