

Multigrain Saison 'Księżyc Żniwiarzy'

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-----------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 3.5 kg (63.1%) | 80.5 % | 3 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (9%) | 82 % | 4 |
| Grain | BESTMALZ - Best Vienna | 0.5 kg (9%) | 80.5 % | 9 |
| Grain | Żytni | 0.25 kg (4.5%) | 85 % | 8 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.5%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.25 kg (4.5%) | 60 % | 2 |
| Sugar | Corn Sugar (Dextrose) | 0.2 kg (3.6%) | 100 % | 0 |
| <> cukier | | | | |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 75 min | 10 % |
| Boil | Sybilla | 25 g | 15 min | 7 % |
| Boil | Sybilla | 25 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Other | Glukoza | 200 g | Boil | 10 min |
| Spice | Curacao | 15 g | Boil | 15 min |
| Water Agent | Siarczan wapnia | 3 g | Boil | 60 min |
| Water Agent | Chlorek wapnia | 3 g | Boil | 60 min |
| Fining | Whirlfloc | 1 g | Boil | 5 min |

Notes

- Po 2,5ml kwasu do zacierania i wyładzania

Drożdże:

Lalbrew Belle Saison

SAFALE BE-134

Danstar Belle Saison

Gozdawa Belgian Fruit & Spicy Ale Yeast (BFSAY)

Safbrew T-58

brzeczke schłodzić do około 16-18°C i stopniowo podnosić temperaturę fermentacji o 1 C dobę. Aż do 23-24..

Fermentacja 2-3 tygodnie

3-4 g glukozy /butelka

musi być solidnie nagazowany!!

Feb 21, 2018, 3:04 AM