

SAISON 15.5 blg MARYNKA/EKG bez miodu

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **62 C**, Time **600 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **600 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (40.5%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (27%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (6.8%)	78 %	18
Grain	Viking Vienna Malt	0.5 kg (6.8%)	79 %	7
Grain	Viking Wheat Malt	0.5 kg (6.8%)	83 %	5
Grain	Słód owsiany Fawcett	0.5 kg (6.8%)	61 %	5
Grain	Rye Malt	0.3 kg (4.1%)	63 %	10
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6
Adjunct	Miód Wielokwiatowy	0 kg	70 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	34 g	60 min	7.6 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %
Whirlpool	East Kent Goldings	20 g	40 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison x3 op.	Ale	Dry	33 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy curacao	5 g	Boil	15 min
Flavor	skórka słodkiej pomarańczy	5 g	Boil	15 min

Notes

- Zacieranie będzie zostawione na całą noc w celu poprawienia wydajności (eksperyment)
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