

SAISON 2 od DORI v1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **10.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (55.1%) | 80 % | 4 |
| Grain | Weyermann-Wiedeński | 1 kg (15.7%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 1 kg (15.7%) | 81 % | 6 |
| Grain | Weyermnn-Carahell | 0.25 kg (3.9%) | 77 % | 26 |
| Grain | Weyermann-Caraaroma | 0.25 kg (3.9%) | 74 % | 400 |
| Sugar | glukoza | 0.35 kg (5.5%) | 85 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil | East Kent Goldings 2020 | 20 g | 60 min | 6.3 % |
| Aroma (end of boil) | Chinook | 10 g | 4 min | 13 % |
| Boil | Lublin (Lubelski) | 40 g | 20 min | 5.7 % |
| Aroma (end of boil) | East Kent Goldings 2020 | 10 g | 4 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 11 g | --- |
| starter | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Flavor | skórka suszona pomaranczy | 40 g | Boil | 10 min |
| Flavor | Glukoza | 350 g | Boil | 10 min |
| Fining | mech irlandzki | 2 g | Boil | 10 min |