

Saison

- Gravity **14 BLG**
- ABV ---
- IBU **42**
- SRM **13.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (54%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (16%)	79 %	10
Grain	Pszeniczny	0.7 kg (14%)	85 %	4
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Zakwaszający	0.1 kg (2%)	78 %	5
Sugar	Glukoza	0.3 kg (6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min

Notes

- Drożdże zadane ze starterem. Znakomite piwo.
Sep 13, 2016, 9:06 PM