

Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (57.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (19.2%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (3.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 65 min | 6.2 % |
| Boil | East Kent Goldings | 15 g | 20 min | 5.5 % |
| Boil | East Kent Goldings | 5 g | 5 min | 5.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 20 min |
| Flavor | skórka z 2 pomarańczy | 20 g | Boil | 10 min |

Notes

- Początkowo miało być 20 l piwa. Po przelaniu do fermentora wychodzi na ok 17-18(straty z gotowania?). Do zacierania użyto 15 l wody, na wysładzanie kolejne 12l. Drożdże miesiąc po terminie dodane bez startera w temp. ok 17'C. (chmiel w szyszkach+ dodatki bez siatki muślinowej). BLG Brzeczki powyżej oczekiwanego ok 16,5. Mierzone przed gotowaniem i w temp. 20'C.
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