

SAISON BETA-0.1

- Gravity **13.9 BLG**
- ABV ---
- IBU **35**
- SRM **12.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (58.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.2 kg (20%) | 79 % | 10 |
| Grain | Strzegom pszeniczny | 0.7 kg (11.7%) | 81 % | 6 |
| Grain | Carahell | 0.3 kg (5%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%) | 80 % | 6 |
| Grain | Caraaroma | 0.2 kg (3.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 70 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 20 min |
| Other | Glukoza | 250 g | Boil | 10 min |

Notes

- Przepis inspirowany przepisem Doroty Chrapek <http://blog.homebrewing.pl/?p=483>
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