

Saison Liga

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | MaltEurop - Pilsen Malt | 3 kg (60.6%) | 80.5 % | 2 |
| Grain | Monachijski | 0.8 kg (16.2%) | 80 % | 16 |
| Grain | Castle Malting - Wheat Blanc | 0.5 kg (10.1%) | 85 % | 5 |
| Grain | Rye, Flaked | 0.3 kg (6.1%) | 78.3 % | 4 |
| Grain | Simpsons - Caramalt | 0.25 kg (5.1%) | 76 % | 42 |
| Sugar | Corn Sugar (Dextrose) | 0.1 kg (2%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7.2 % |
| Boil | Magnum | 5 g | 60 min | 11.5 % |
| Aroma (end of boil) | Perle | 30 g | 5 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| safale be-134 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | curacao | 23 g | Boil | 5 min |
| Spice | Kolendra | 8 g | Boil | 5 min |

Notes

- Do wyśładzania dodatkowo 4 litry wody, 3g gipsu, 1g Epsom, 1g Chlorek Wapnia
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