

Saison no.2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **9.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński | 3 kg (52.6%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (14%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (17.5%) | 85 % | 4 |
| Grain | Caraaroma | 0.2 kg (3.5%) | 78 % | 400 |
| Grain | Carahell | 0.2 kg (3.5%) | 77 % | 26 |
| Sugar | Cukier biały | 0.5 kg (8.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------------|------|------|--------|
| Spice | Curacao | 20 g | Boil | 20 min |
| Spice | Skórka pomaranczy | 20 g | Boil | 20 min |
| Fining | Mech irlandzki | 6 g | Boil | 20 min |
| Water Agent | Chlorek wapnia | 5 g | Boil | 60 min |

Notes

- Woda "Oaza" z Biedry:
HCO - 220
SO - 36
Cl - 3
Ca - 41
Mg - 24
Na - 9
K - 2
Oct 19, 2018, 11:36 AM