

Saison No 7

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (89.5%)	80 %	4
Grain	Pszeniczny	0.25 kg (5.6%)	85 %	4
Grain	Strzegom Monachijski typ II	0.22 kg (4.9%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	60 min	7.2 %
Aroma (end of boil)	El Dorado	50 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Liquid	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1 g	Boil	10 min

Notes

- fermentowane w temp pokojowej

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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