

Saison No 8 porównanie wlp 565 i wyeast 3724

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **90 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **90 min** at **100C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (34.2%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	2 kg (34.2%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	1 kg (17.1%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.5%)	79 %	10
Sugar	Cane (Beet) Sugar	0.25 kg (4.3%)	100 %	0
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	35 g	60 min	7.2 %
Whirlpool	Galaxy	100 g	0 min	15 %
Whirlpool	XJA/436 50g - RPA	50 g	0 min	15.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Saison 3724	Ale	Liquid	100 ml	Wyeast Labs
WLP565 - Belgian Saison I Yeast	Ale	Liquid	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	zest z pomarańczy	20 g	Boil	0 min

Notes

- Warka 25 l rozdzielona na 2 części:
1 cz 3724 20st->26
2 cz 565 20st ->24
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