

SAISON v3 #94

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **76.6 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Mep©Ale | 3.5 kg (74.5%) | 82.2 % | 4.8 |
| Grain | Bestmalz - pszeniczny | 0.4 kg (8.5%) | 85 % | 5 |
| Grain | Viking - wiedeński | 0.5 kg (10.6%) | 78 % | 9 |
| Grain | Viking - karmelowy 30 | 0.3 kg (6.4%) | 73 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 38 g | 60 min | 5.1 % |
| Aroma (end of boil) | Styrian Bobek | 25 g | 3 min | 4.5 % |
| Aroma (end of boil) | Styrian Celeia | 25 g | 3 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 140 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-----------------------------|-----------------------|--------|---------|-------|
| Water Agent | Gips | 2.5 g | Mash | --- |
| Water Agent | kwas mlekowy 80% [ml] | 3.2 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 0 g | Mash | --- |
| Water Agent | węglan wapnia/kreda | 0 g | Mash | --- |
| Water Agent | sól epsom | 1.5 g | Mash | --- |
| Fining | irish moss | 3 g | Boil | 0 min |
| zastanowić się czy dodawać? | | | | |