

Sezon na Belgię - bazowy

- Gravity **12.4 BLG**
- ABV ---
- IBU **42**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (39.2%)	80 %	16
Grain	Strzegom Wiedeński	0.6 kg (23.5%)	79 %	10
Grain	Strzegom Pilzneński	0.6 kg (23.5%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (7.8%)	78 %	4
Grain	Płatki pszeniczne	0.1 kg (3.9%)	85 %	3
Sugar	cukier brązowy Dry Demerara	0.05 kg (2%)	95 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	50 min	7 %
Boil	Magnat	3 g	50 min	11 %
Boil	Perle	20 g	15 min	7 %
Boil	Centennial	10 g	7 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	300 ml	Fermentum Mobile

Notes

- Żadnych przypraw, zobaczmy co te drożdże potrafią.
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