

SAISON v6 #105

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **78.1 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	3.5 kg (75.3%)	82.2 %	4.8
Grain	Bestmalz - pszeniczny	0.4 kg (8.6%)	85 %	5
Grain	Viking - wiedeński	0.5 kg (10.8%)	78 %	9
Grain	Chateau - Abbey	0.25 kg (5.4%)	78 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	12.4 %
Boil	Sabro	5 g	60 min	14.8 %
Aroma (end of boil)	Styrian Celeia	50 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	kwask mlekowy 80% [ml]	2.9 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?				