

Saison

- Gravity **15 BLG**
- ABV ---
- IBU **38**
- SRM **13.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Weyermann - pszeniczny jasny	1 kg (14.3%)	80 %	6
Grain	Weyermann - zakwaszający	0.25 kg (3.6%)	80 %	6
Grain	Weyermann - Carahell	0.25 kg (3.6%)	80 %	26
Grain	Weyermann - Caraaroma	0.25 kg (3.6%)	80 %	360
Sugar	Cukier Kandyzowany Ciemny	0.25 kg (3.6%)	90 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %
Boil	Saaz (Czech Republic)	30 g	20 min	2.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	6 g	Boil	65 min
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	curacao	25 g	Boil	20 min
Flavor	skórka słodkiej pomarańczy	10 g	Boil	20 min
Flavor	trawa cytrynowa	15 g	Boil	20 min
Flavor	cukier kandyzowany ciemny	250 g	Boil	0 min

Notes

- Po 8 dniach burzliwej 1blg
7.7% alc. Odfermentowanie 93.6%
Po 7 dniach cichej 0,2 blg
8.1% alc. Odfermentowanie 98.7%

Zabutelkowane z 200g glukozy 22.01.17
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