

#37 Gurcika kausa Saison

Saison (16 C)

Type: All Grain
Batch Size: 26.00 l
Boil Size: 29.88 l
Boil Time: 90 min
End of Boil Vol: 27.04 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Single Stage

Date: 28 May 2015
Brewer: zenkis
Asst Brewer:
Equipment: Al 30L mash+ 40L emalja katls
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
15.00 ml	Lactic Acid (Mash 60.0 mins)	Water Agent	1	-
2.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
3.20 kg	Pilsen (BestMälz) (3.5 EBC)	Grain	3	53.9 %
0.75 kg	Wheat (BestMälz) (4.5 EBC)	Grain	4	12.6 %
0.70 kg	Vienna (BestMälz) (8.0 EBC)	Grain	5	11.8 %
0.59 kg	Chit Malt (2.5 EBC)	Grain	6	10.0 %
0.43 kg	Melanoidin (BestMälz) dekstrīnu iesals (69.0 EBC)	Grain	7	7.2 %
0.20 kg	Red X (30.0 EBC)	Grain	8	3.4 %
10.00 g	Aramis [8.00 %] - Boil 50.0 min	Hop	9	8.1 IBUs
20.00 g	Aramis [8.00 %] - Boil 15.0 min	Hop	10	8.4 IBUs
20.00 g	Aramis [8.00 %] - Steep/Whirlpool 15.0 min	Hop	11	4.2 IBUs
1.0 pkg	American Farmhouse Blend (White Labs #WLP670) [50.28 ml]	Yeast	12	-
4.00 g	Yeast Nutrient (Primary 3.0 days)	Other	13	-
0.06 kg	Honey (2.0 EBC)	Sugar	14	1.0 %
50.00 g	Aramis [8.00 %] - Dry Hop 5.0 Days	Hop	15	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.006 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 20.7 IBUs
Est Color: 13.6 EBC

Measured Original Gravity: 1.053 SG
Measured Final Gravity: 0.000 SG
Actual Alcohol by Vol: 0.0 %
Calories: 0.0 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 16.76 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5.93 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.60

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 16.00 l of water and heat to 64.0 C over 0 min	64.0 C	40 min
Mash Out	Error: Infusion temperature above boiling. Add more water!	76.0 C	20 min

Sparge: Fly sparge with 16.76 l water at 75.6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 102.15 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2.0
Carbonation Used: Bottle with 102.15 g Table Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

9:55 -sāku iejāvu pie 64C
fermenterī mērīts blīvums 23L -> 13.2 Plato
šķaidīšu ar 2L ūdens no karstā krāna
beigās būs 25L -> 1048

Pieliku klāt arī rabarberus un cidonijas cukurā (tās ko deva Guntara māte, ne vairāk kā 0.5L burciņu).
beigu blīvums=

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