

Saison AcervA-PR

Saison (25 B)

Type: 100% Grão
Batch Size: 40,00 l
Boil Size: 50,63 l
Boil Time: 70 min
End of Boil Vol: 44,79 l
Final Bottling Vol: 39,50 l
Fermentation: Ale, Two Stage

Date: 09 Apr 2017
Brewer: Helio Lambais
Asst Brewer:
Equipment: Michel Sfreddo - 40 L
Efficiency: 68,00 %
Est Mash Efficiency: 74,8 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU
7,00 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grão	1	63,1 %
1,45 kg	White Wheat Malt (4,7 EBC)	Grão	2	13,1 %
1,15 kg	Acidulated (Weyermann) (3,5 EBC)	Grão	3	10,4 %
1,07 kg	Rye Malt (Weyermann) (5,9 EBC)	Grão	4	9,6 %
0,42 kg	Oats, Flaked (2,0 EBC)	Grão	5	3,8 %
40,00 g	Bobek (Styrian Golding B) [5,25 %] - Fervura...	Lúpulo	6	12,2 IBUs
30,00 g	Bobek (Styrian Golding B) [5,25 %] - Fervura...	Lúpulo	7	7,0 IBUs
50,00 g	Saaz [3,75 %] - Fervura 15,0 min	Lúpulo	8	5,4 IBUs
2,0 pkg	Belgian Saison I Ale (White Labs #WLP565) [...]	Levedura	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 24,5 IBUs
Est Color: 8,1 EBC

Measured Original Gravity: 0,000 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Light Body
Sparge Water: 32,80 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 5,20

Total Grain Weight: 11,09 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Protein Rest	Adicionar 32,92 l de água até 53,6 C	50,0 C	15 min
Saccharification	Adicionar 0,00 l de água e aqueça até 63,0 C por...	63,0 C	75 min
Mash Out	Aqueça até 76,0 C por 10 min	76,0 C	10 min

Sparge: Fly sparge com 32,80 l de água a 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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: Garrafa
Pressure/Weight: 355,68 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 3,3
Carbonation Used: Engarrafar com
355,68 g Table Sugar
Age for: 30,00 days
Storage Temperature: 9,0 C

Notes

- Adicionar 2 Kg de Umbu congelado na maturação

Created with [BeerSmith](#)