

Svarainių saisonas

Kiekis: 20 litrų
Efektyvumas: 70 %
Stilius: Saison
Aludaris: Crazyte
Receptas sukurtas: 2017-10-05 13:59:13
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OG: 1.067
FG: 1.013
ABV: 7.0 %
IBU: 30
EBC: 15
IBU/OG: 0.45 (kartumas ir salyklo skonis subalansuotas)



2026-05-28

Fermentuojamos medžiagos

| Pavadinimas | Spalva (EBC) | Kiekis (kg) | Kiekis (%) |
|--------------------------------|--------------|--------------|------------|
| BEST Pale Ale salyklas | 6.0 | 3.800 | 61.3 |
| BEST Pilsen salyklas | 4.0 | 1.600 | 25.8 |
| BEST Caramel Aromatic salyklas | 50.5 | 0.400 | 6.5 |
| Kukurūzų dribsniai | 2.0 | 0.200 | 3.2 |
| BEST Kvietinis salyklas | 4.8 | 0.200 | 3.2 |
| | | <u>6.200</u> | |

Apyniai

| Pavadinimas | Forma | Paskirtis | AA (%) | IBU | Kiekis (g) | Laikas |
|-------------------|-------|--------------------|--------|------|------------|--------|
| East Kent Golding | - | Virimui (kartumui) | 5.5 | 15.3 | 28 | 60 |
| Magnum | - | Aromatui (virimui) | 13.0 | 14.7 | <u>23</u> | 15 |
| | | | | | 51 | |

Mielės

| Pavadinimas | Kiekis (g) |
|--------------------------------|------------|
| Lallemand Danstar Belle Saison | 12.0 |

Priedai

| Pavadinimas | Paskirtis | Laikas | Kiekis |
|-------------|------------------------|---------|--------|
| Svarainiai | Virimui | 60 min. | 1.0 kg |
| Svarainiai | Virimui | 15 min. | 0.5 kg |
| Svarainiai | Antrinei fermentacijai | - | 0.8 kg |

Pastabos

Pagal Sheoak Quince Saison

Boil the 10 quinces (~1kg) separately in a pot covered completely with water. Boil for 60 minutes or until quinces are soft and liquid has reduced by half. Strain the quinces and add the liquid to the boil at 15 with the peel of 5 (~0,5kg) quinces.

After primary, rack off onto the following: Boil 8 cored quinces (~0,8kg) and reduce by half, cool and add liquid and boiled quinces to secondary for 30 days

Paskaičiuotapagal tai, kad 1 svarainis ~100g.