

# Saison na Czeremchę

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **9.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **32.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.5 kg (71.4%)	80 %	4
Grain	Monachijski	1 kg (8.4%)	80 %	16
Grain	Strzegom Pszeniczny	1 kg (8.4%)	81 %	6
Grain	Caraaroma	0.4 kg (3.4%)	78 %	400
Sugar	Cukier	1 kg (8.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	70 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	21.52 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Sok z czeremchy	1500 g	Secondary	7 day(s)