

## SAISON NZ - CHERRY ROSE

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **7.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.8%)	81 %	4
Grain	Pszeniczny	1 kg (17.6%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (17.6%)	79 %	10
Grain	zakwaszający	0.1 kg (1.8%)	79 %	5
Grain	Briess - Caracrytal Wheat Malt	0.4 kg (7%)	78 %	108
Sugar	cukier	0.06 kg (1.1%)	100 %	1
Sugar	glukoza	0.06 kg (1.1%)	100 %	1
Sugar	maltodekstryna	0.06 kg (1.1%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	30 g	60 min	9.5 %
Boil	Marynka	10 g	60 min	10 %
Boil	Nelson Sauvignon	6 g	26 min	11 %
Boil	Rakau (NZ)	20 g	26 min	9.5 %
Aroma (end of boil)	Perle	20 g	7 min	7 %
Aroma (end of boil)	WAI-ITI	30 g	4 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP590 French Saison Ale	Ale	Liquid	35 ml	---