

Saison z truskawkami

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	15 min	11 %
Whirlpool	Zula	25 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z truskawek	1000 g	Secondary	5 day(s)