

## Saison z wiśnią

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Malteurop	3.5 kg (70%)	80 %	5
Grain	pszeniczny optima	1 kg (20%)	82.2 %	4
Grain	Płatki owsiane	0.25 kg (5%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	15 g	60 min	11 %
Aroma (end of boil)	Tradition	20 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
b56 rustic	Ale	Slant	200 ml	Imperiale od Zasada

### Extras

Type	Name	Amount	Use for	Time
Flavor	wisnie	2000 g	Secondary	14 day(s)