

sen nocy letniej 2 - sesion wheat saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4.6**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (48.8%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (48.8%) | 85 % | 4 |
| Grain | Abbey Castle | 0.1 kg (2.4%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 20 g | 50 min | 5.5 % |
| Aroma (end of boil) | Hallertau Spalt Select | 30 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| White Labs WLP566 Belgian Saison II | Ale | Liquid | 25 ml | White labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | skórka gorzkiej pomarańczy | 20 g | Boil | 5 min |

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|--------|-----------------------|--------|-----------|----------|
| Spice | Aframom madagaskarski | 5 g | Boil | 5 min |
| Flavor | Ananas | 1200 g | Secondary | 5 day(s) |
| Flavor | Czerwone porzeczki | 1200 g | Secondary | 5 day(s) |