

## 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 - Caracrysal 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 Sauvín | 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  | ---        |