

# Raspberry Saison

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 3.5 kg (70%) | 81 %  | 4   |
| Grain | Pszeniczny         | 1 kg (20%)   | 85 %  | 4   |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 %  | 10  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 30 g   | 10 min | 13 %       |
| Boil    | Cascade PL | 30 g   | 15 min | 7.5 %      |
| Boil    | Cascade PL | 20 g   | 5 min  | 5.2 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 1 ml   | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Mrożone Maliny | 3000 g | Secondary | 7 day(s) |