

Owocowy Saison II

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (56.3%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (28.2%) | 85 % | 4 |
| Grain | Monachijski | 0.6 kg (8.5%) | 80 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (3.5%) | 80 % | 6 |
| Sugar | cukier trzcinowy | 0.25 kg (3.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Kent Goldings | 25 g | 10 min | 5.5 % |
| Whirlpool | Kent Goldings | 25 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|---------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | wiśnie | 2000 g | Secondary | 10 day(s) |