

## Owocowy sezon

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **34 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **40.8 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **34 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.1%)	80 %	5
Grain	Rahr - Premium Pilsner Malt	1.6 kg (23.5%)	80 %	3
Grain	Strzegom Pszeniczny	1.5 kg (22.1%)	81 %	6
Grain	Strzegom Żytni	0.5 kg (7.4%)	85 %	8
Grain	Viking Dekstrynowy	0.2 kg (2.9%)	79 %	13

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	16.5 g	75 min	12 %
Boil	Cascade PL	25 g	15 min	8 %
Boil	Cascade PL	25 g	5 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Slant	200 ml	White Labs