

Raspberries Saison

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (65.2%)	80 %	5
Grain	Strzegom Pszeniczny	0.3 kg (13%)	81 %	6
Grain	Płatki owsiane	0.5 kg (21.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	60 min	7.5 %
Boil	Huell Melon	10 g	30 min	7.5 %
Boil	Huell Melon	10 g	10 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	500 g	Secondary	7 day(s)