

# Raspberry rosemary saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (75.7%)	81 %	4
Grain	Strzegom Wiedeński	0.63 kg (20.7%)	79 %	10
Grain	Abbey Castle	0.11 kg (3.6%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %
Aroma (end of boil)	Sybilla	40 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	Rozmaryn	40 g	Bottling	---
Flavor	Maliny	500 g	Secondary	7 day(s)