

# Saison z wiśnią

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield  | EBC |
|-------|---------------------------|--------------|--------|-----|
| Grain | Słód pilzneński Malteurop | 3.5 kg (70%) | 80 %   | 5   |
| Grain | pszeniczny optima         | 1 kg (20%)   | 82.2 % | 4   |
| Grain | Płatki owsiane            | 0.25 kg (5%) | 85 %   | 3   |
| Grain | Weyermann - Carapils      | 0.25 kg (5%) | 78 %   | 4   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| First Wort          | lunga     | 15 g   | 60 min | 11 %       |
| Aroma (end of boil) | Tradition | 20 g   | 10 min | 5.5 %      |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory          |
|------------|------|-------|--------|---------------------|
| b56 rustic | Ale  | Slant | 200 ml | Imperiale od Zasada |

## Extras

| Type   | Name   | Amount | Use for   | Time      |
|--------|--------|--------|-----------|-----------|
| Flavor | wisnie | 2000 g | Secondary | 14 day(s) |