

# Fruitella - sesyjny saison z owocami

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **5.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (59.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (13.5%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (27%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish hops	10 g	60 min	11.3 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3726 Farmhouse Ale	Ale	Slant	300 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min
Flavor	mailny mrożone	1500 g	Secondary	5 day(s)

Spice	Aframom madagaskarski	5 g	Boil	5 min
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