

## sen nocy letniej 2 - sesion wheat saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4.6**
- Style **Belgian Specialty Ale**

### 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 **5.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (48.8%)	80 %	5
Grain	Pszeniczny	2 kg (48.8%)	85 %	4
Grain	Abbey Castle	0.1 kg (2.4%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	50 min	5.5 %
Aroma (end of boil)	Hallertau Spalt Select	30 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP566 Belgian Saison II	Ale	Liquid	25 ml	White labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka gorzkiej pomarańczy	20 g	Boil	5 min

Spice	Aframom madagaskarski	5 g	Boil	5 min
Flavor	Ananas	1200 g	Secondary	5 day(s)
Flavor	Czerwone porzeczki	1200 g	Secondary	5 day(s)