

## Wit owocowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type    | Name        | Amount         | Yield | EBC |
|---------|-------------|----------------|-------|-----|
| Grain   | Pilzneński  | 3.5 kg (69.2%) | 77 %  | 8   |
| Grain   | Pszeniczny  | 1 kg (19.8%)   | 85 %  | 4   |
| Grain   | Monachijski | 0.34 kg (6.7%) | 80 %  | 16  |
| Adjunct | miód        | 0.22 kg (4.3%) | --- % | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 15 g   | 60 min | 9.4 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4.2 %      |
| Boil    | Mosaic            | 10 g   | 15 min | 11.8 %     |

### Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| k-97 | Ale  | Liquid | 200 ml | ---        |

### Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Spice  | kolendra          | 15 g   | Boil      | 10 min   |
| Flavor | skórka pomarańczy | 50 g   | Boil      | 50 min   |
| Flavor | Marakuja pulpa    | 1000 g | Secondary | 7 day(s) |