

# 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 |
|-------|-----------------------|-----|------|-------|