

# Fruitella sour - sesyjny saison z owocami

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **10**
- SRM **5**
- 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 **17.5 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (28.6%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (14.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	15 g	30 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP566 Belgian Saison II	Ale	Liquid	50 ml	White Labs

## Extras

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

Spice	Aframom madagaskarski	5 g	Boil	5 min
Other	Lactobacillus plantarum	4 g	Primary	2 day(s)