

Saison na Czeremchę

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **9.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **32.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 8.5 kg (71.4%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (8.4%) | 80 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (8.4%) | 81 % | 6 |
| Grain | Caraaroma | 0.4 kg (3.4%) | 78 % | 400 |
| Sugar | Cukier | 1 kg (8.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 70 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|---------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 21.52 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Other | Sok z czeremchy | 1500 g | Secondary | 7 day(s) |