

Saison z owocami

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (95.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.2 kg (4.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 80 min | 5.1 % |
| Whirlpool | East Kent Goldings | 20 g | 1 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-----------|
| Other | pulpa z marakui | 1700 g | Primary | 12 day(s) |
| Other | maliny mrożone | 1200 g | Primary | 12 day(s) |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- modyfikacja wody
polowa marakuja, polowa maliny
Jul 13, 2020, 10:21 AM