

# Owocowy Saison II

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (56.3%)	81 %	4
Grain	Pszeniczny	2 kg (28.2%)	85 %	4
Grain	Monachijski	0.6 kg (8.5%)	80 %	16
Grain	Weyermann - Acidulated Malt	0.25 kg (3.5%)	80 %	6
Sugar	cukier trzcinowy	0.25 kg (3.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Kent Goldings	25 g	10 min	5.5 %
Whirlpool	Kent Goldings	25 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	2000 g	Secondary	10 day(s)