

Raspberry rosemary saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (75.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.63 kg (20.7%) | 79 % | 10 |
| Grain | Abbey Castle | 0.11 kg (3.6%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 3.5 % |
| Aroma (end of boil) | Sybilla | 40 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Herb | Rozmaryn | 40 g | Bottling | --- |
| Flavor | Maliny | 500 g | Secondary | 7 day(s) |