

## Wit owocowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (69.2%)	77 %	8
Grain	Pszeniczny	1 kg (19.8%)	85 %	4
Grain	Monachijski	0.34 kg (6.7%)	80 %	16
Adjunct	miód	0.22 kg (4.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.4 %
Boil	Lublin (Lubelski)	30 g	10 min	4.2 %
Boil	Mosaic	10 g	15 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Liquid	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Flavor	skórka pomarańczy	50 g	Boil	50 min
Flavor	Marakuja pulpa	1000 g	Secondary	7 day(s)