

Fruitella - sesyjny saison z owocami

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (59.5%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (13.5%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (27%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Iunga Polish hops | 10 g | 60 min | 11.3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| Wyeast 3726 Farmhouse Ale | Ale | Slant | 300 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Spice | Curacao | 20 g | Boil | 5 min |
| Flavor | mailny mrożone | 1500 g | Secondary | 5 day(s) |

| | | | | |
|-------|-----------------------|-----|------|-------|
| Spice | Aframom madagaskarski | 5 g | Boil | 5 min |
|-------|-----------------------|-----|------|-------|