

## Owocowy sezon

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **34 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **40.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **34 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (44.1%)   | 80 %  | 5   |
| Grain | Rahr - Premium Pilsner Malt | 1.6 kg (23.5%) | 80 %  | 3   |
| Grain | Strzegom Pszeniczny         | 1.5 kg (22.1%) | 81 %  | 6   |
| Grain | Strzegom Żytni              | 0.5 kg (7.4%)  | 85 %  | 8   |
| Grain | Viking Dekstrynowy          | 0.2 kg (2.9%)  | 79 %  | 13  |

### Hops

| Use for    | Name       | Amount | Time   | Alpha acid |
|------------|------------|--------|--------|------------|
| First Wort | Magnum     | 16.5 g | 75 min | 12 %       |
| Boil       | Cascade PL | 25 g   | 15 min | 8 %        |
| Boil       | Cascade PL | 25 g   | 5 min  | 8 %        |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale  | Slant | 200 ml | White Labs |