

## Saison z owocami

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (95.2%)	81 %	4
Grain	Pszeniczny	0.2 kg (4.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	80 min	5.1 %
Whirlpool	East Kent Goldings	20 g	1 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	pulpa z marakui	1700 g	Primary	12 day(s)
Other	maliny mrożone	1200 g	Primary	12 day(s)

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- modyfikacja wody  
polowa marakuja, polowa maliny  
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