

# #1 Lime Saison

- Gravity **14.3 BLG**
- ABV ---
- IBU **19**
- SRM **5.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (80.6%)	80 %	7
Grain	Cara Blonde - Castle Malting	0.2 kg (3.2%)	78 %	20
Grain	Pszeniczny	1 kg (16.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	15 min	3.05 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka limonki	40 g	Boil	10 min

Flavor	skórka gorzkiej pomarańczy	30 g	Boil	10 min
Flavor	skórka limonki	20 g	Primary	14 day(s)
Flavor	skórka gorzkiej pomarańczy	15 g	Primary	14 day(s)
Flavor	skórka limonki	20 g	Secondary	19 day(s)