

# Sezonowa Cytryna

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Monachijski	0.5 kg (9.1%)	80 %	16
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Carahell	0.3 kg (5.5%)	77 %	26
Grain	Zakwaszający	0.2 kg (3.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	10 %
Boil	Perle	30 g	15 min	7 %
Boil	Lemon drop	25 g	5 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3711 French Saison	Ale	Liquid	1200 ml	dom

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	60 g	Boil	10 min
Flavor	Starta skórka cytryny	63.25 g	Boil	10 min