

Citra saison 01

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (46.2%)	80 %	7
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Sugar	Candi Sugar, Clear	1 kg (15.4%)	78.3 %	2
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Citra	10 g	0 min	13.5 %
Boil	Citra	50 g	0 min	13.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	30 g	Secondary	5 day(s)
Flavor	grapefruit	30 g	Secondary	5 day(s)
Spice	rozmaryn	5 g	Secondary	5 day(s)

Notes

- po wrzuceniu ostatniej dawki chmieli poczekać 10 minut na chłodzenie

fermentacja przez pierwsze 2 dni w 24 stopniach później rośnie do 27
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