

## #50 Saison z liśćmi limonki (kaffiru)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **6.5**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **45.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **77 C**, Time **20 min**

### Mash step by step

- Heat up **33.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **77C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **45.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.5 kg (57.8%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.5 kg (22.2%)	85 %	5
Grain	Płatki pszeniczne	1 kg (8.9%)	60 %	3
Grain	Biscuit Malt	1 kg (8.9%)	79 %	45
Grain	Weyermann - Acidulated Malt	0.25 kg (2.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	20 min	9.5 %
Boil	Citra	40 g	20 min	12 %
Boil	Cascade	40 g	20 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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gęstwa po sucharach WB-06 tygodniowa	Wheat	Slant	300 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Spice	liście limonki	10 g	Boil	20 min
Spice	słodka skórka pomarańczy	20 g	Boil	20 min
Spice	curacao	20 g	Boil	20 min
Spice	trawa cytrynowa	30 g	Boil	20 min
Spice	skórka mandarynki	20 g	Boil	20 min