

# Lemon Saison

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **5.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (59.6%)	81 %	4
Grain	Monachijski	0.7 kg (14.9%)	80 %	16
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.4%)	75 %	30
Sugar	Brown Sugar, Light	0.4 kg (8.5%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	triskel	20 g	60 min	3.5 %
Boil	Strisselspalt	15 g	15 min	4 %
Boil	Strisselspalt	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	Skórki pomarańczy	20 g	Boil	10 min
Flavor	Zest z cytryny	55 g	Boil	10 min