

lemon, strawberry saison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (60%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (20%) | 83 % | 5 |
| Grain | Viking Vienna Malt | 2 kg (20%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 60 g | 60 min | 5 % |
| Boil | Lemon drop | 30 g | 15 min | 4.6 % |
| Boil | citra | 30 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------|
| WLP568 - Belgian Style Saison Ale Yeast Blend | Ale | Liquid | 80 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Flavor | truskawka | 4000 g | Boil | 5 min |

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|--------|----------------|--------|------|-------|
| Flavor | skórka cytryny | 150 g | Boil | 5 min |
| Flavor | cukier | 1500 g | Boil | 5 min |