

# Saison z ogórkiem i skórką cytryny

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (88.2%)	81 %	4
Grain	Pszeniczny	0.18 kg (5.9%)	85 %	4
Grain	Abbey Castle	0.18 kg (5.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14 g	60 min	11 %