

cydr+piwo

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **33**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **70 C**, Time **120 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **120 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Monachijski | 1.5 kg (60%) | 80 % | 16 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (20%) | 72 % | 4 |
| Grain | Carabody | 0.5 kg (20%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12.9 % |
| Boil | Citra | 10 g | 10 min | 12.9 % |
| Whirlpool | Citra | 5 g | 20 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Ciderila Sweet | Ale | Dry | 10 g | Browin |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | sok jabłkowy | 9000 g | Boil | 60 min |