

## Saison - citra i jałowiec

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **8.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.75 kg (58.1%)	80 %	4
Grain	Pszeniczny	1 kg (15.5%)	85 %	4
Grain	Strzegom Wiedeński1	1 kg (15.5%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (7.8%)	75 %	150
Grain	Płatki pszeniczne	0.2 kg (3.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	5 min	12 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min
Spice	Jałowiec	10 g	Boil	15 min