

#10 Lemon Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- SRM **4.8**
- 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 **3.3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (75%)	81 %	4
Grain	Monachijski	0.5 kg (8.9%)	80 %	16
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Carahell	0.2 kg (3.6%)	77 %	26
Grain	Zakwaszający	0.2 kg (3.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	15 min	4.5 %
Boil	Perle	20 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale BE-134	Ale	Dry	11.5 g	Fermentis

Extras

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