

Citra saison 01

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pale Ale | 3 kg (46.2%) | 80 % | 7 |
| Grain | Pszeniczny | 1.5 kg (23.1%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Sugar | Candi Sugar, Clear | 1 kg (15.4%) | 78.3 % | 2 |
| Grain | Biscuit Malt | 0.5 kg (7.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |
| Boil | Citra | 10 g | 0 min | 13.5 % |
| Boil | Citra | 50 g | 0 min | 13.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | skórka pomarańczy | 30 g | Secondary | 5 day(s) |
| Flavor | grapefruit | 30 g | Secondary | 5 day(s) |
| Spice | rozmaryn | 5 g | Secondary | 5 day(s) |

Notes

- po wrzuceniu ostatniej dawki chmieli poczekać 10 minut na chłodzenie

fermentacja przez pierwsze 2 dni w 24 stopniach później rośnie do 27
Nov 2, 2017, 7:47 PM