

#50 Saison z liśćmi limonki (kaffiru)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **6.5**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **45.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **77C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **45.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 6.5 kg (57.8%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (22.2%) | 85 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (8.9%) | 60 % | 3 |
| Grain | Biscuit Malt | 1 kg (8.9%) | 79 % | 45 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (2.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 40 g | 20 min | 9.5 % |
| Boil | Citra | 40 g | 20 min | 12 % |
| Boil | Cascade | 40 g | 20 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-------|-------|--------|-----|
| gęstwa po sucharach WB-06 tygodniowa | Wheat | Slant | 300 ml | --- |
|--------------------------------------|-------|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|--------|
| Spice | liście limonki | 10 g | Boil | 20 min |
| Spice | słodka skórka pomarańczy | 20 g | Boil | 20 min |
| Spice | curacao | 20 g | Boil | 20 min |
| Spice | trawa cytrynowa | 30 g | Boil | 20 min |
| Spice | skórka mandarynki | 20 g | Boil | 20 min |