

# cydr+piwo

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- 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