

# lemon, strawberry saison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (60%)	82 %	4
Grain	Viking Wheat Malt	2 kg (20%)	83 %	5
Grain	Viking Vienna Malt	2 kg (20%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	60 g	60 min	5 %
Boil	Lemon drop	30 g	15 min	4.6 %
Boil	citra	30 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP568 - Belgian Style Saison Ale Yeast Blend	Ale	Liquid	80 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	truskawka	4000 g	Boil	5 min

Flavor	skórka cytryny	150 g	Boil	5 min
Flavor	cukier	1500 g	Boil	5 min