

Saison - citra i jałowiec

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **8.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.75 kg (58.1%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (15.5%) | 85 % | 4 |
| Grain | Strzegom Wiedeński1 | 1 kg (15.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.8%) | 75 % | 150 |
| Grain | Płatki pszeniczne | 0.2 kg (3.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| T-58 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 15 min |
| Spice | Jałowiec | 10 g | Boil | 15 min |