

# Saison z ogórkiem i skórką cytryny

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 1.8 kg (88.2%) | 81 %  | 4   |
| Grain | Pszeniczny   | 0.12 kg (5.9%) | 85 %  | 4   |
| Grain | Abbey Castle | 0.12 kg (5.9%) | 80 %  | 30  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 11 g   | 60 min | 10 %       |