

## Saison IPA Citra

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **9.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                                | Amount        | Yield | EBC |
|-------|-------------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński                 | 3 kg (50%)    | 80 %  | 4   |
| Grain | Strzegom Wiedeński                  | 2 kg (33.3%)  | 79 %  | 10  |
| Grain | Słód pszeniczny                     | 0.5 kg (8.3%) | 82 %  | 10  |
| Grain | Słód Caramunich<br>Typ II Weyermann | 0.5 kg (8.3%) | 73 %  | 120 |

### Hops

| Use for    | Name    | Amount | Time     | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Magnat  | 15 g   | 30 min   | 14.2 %     |
| First Wort | Marynka | 30 g   | 30 min   | 9.5 %      |
| Whirlpool  | Citra   | 50 g   | 15 min   | 12 %       |
| Dry Hop    | Citra   | 200 g  | 3 day(s) | 12 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Spice       | skórka z lemonki | 30 g   | Boil    | 5 min  |
| Water Agent | sok z lemonki    | 10 g   | Mash    | 90 min |

## Notes

- Założona wydajność wymaga mieszania w czasie zacierania.  
*Jul 4, 2017, 4:28 PM*