

## Citra Aurora Saison - 6.2%

### Saison

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Type: All Grain

IBU : 25 (Tinseth)  
BU/GU : 0.48  
Colour : 17 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.049  
Total Gravity : 1.052  
Final Gravity : 1.005

### Fermentables (1.26 kg)

500 g - Golden Promise Pale Ale Malt 5 EBC (3...  
^ The Malt Miller (UK) MAL-00-034  
500 g - Pils 3.5 EBC (39.8%)  
^ Brouwmaatje (NL) 051.002.4  
125 g - Oat Malt 4 EBC (10%)  
^ The Malt Miller (UK) MAL-00-003  
65 g - CaraWheat 120 EBC (5.2%)  
^ The Malt Miller (UK) MAL-01-001  
65 g - Caramel Rye 69 EBC (5.2%)  
38 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (17 g)

30 min - 2 g - Aurora - 8.25% (6 IBU)  
10 min - 5 g - Citra - 13.8% (14 IBU)  
^ Worcesters Hop Shop (UK)

### Hop Stand

10 min hopstand @ 80 °C  
10 min - 5 g - Aurora - 8.25% (2 IBU)  
10 min - 5 g - Citra - 13.8% (3 IBU)

### Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.5 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.2 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.17 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Lallemend (LalBrew) Belle Saison

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.76 L  
Sparge Water : 5.32 L  
Boil Time : 60 min  
Total Water : 9.08 L



17 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)...  
Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
Mash pH: 5.38  
Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

# Citra Aurora Saison



[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Hi Iain, great to hear your voice again. I would recommend the grain bill from my Citra/Aurora brew, I think I've stumbled onto a good combo there. It was 40% pils, 40% golden promise, 10% oat malt, 5% cararye and 5% carawheat. I'm a big Wakatu fan, my new best friend hop. The demi saison yeast mix is good, it was M44 and 3711, with the 3711 delayed a day. You could use another neutral yeast instead of M44, and I reckon Belle Saison could replace the 3711 quite successfully. Or M29. 3711 is good though, and I may try blending it with wlp001. The less intense result compared to 3711 alone is good if you want to have some of the citrus from the yeast but not the phenolic intensity. It's lighter and more drinkable, you can quaff a pint more readily.