

Polish Hoppy Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **5**
- 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 **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4.12 kg (58.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.9 kg (12.8%) | 79 % | 16 |
| Grain | Pszeniczny | 1 kg (14.2%) | 85 % | 4 |
| Grain | żytni | 1 kg (14.2%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Marynka | 20 g | 20 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |
| Boil | Sybilla | 50 g | 10 min | 3.5 % |
| Aroma (end of boil) | Sybilla | 50 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| lallemand farmhouse | Ale | Dry | 11 g | --- |