

# Summer Hoppy Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **34.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (52.5%)	81 %	4
Grain	Malteurop Wiedeński	1.6 kg (27.1%)	79 %	8
Grain	Strzegom Żytni	0.5 kg (8.5%)	85 %	8
Grain	Strzegom Pszeniczny	0.2 kg (3.4%)	81 %	6
Sugar	Corn Sugar (Dextrose)	0.3 kg (5.1%)	100 %	0
Grain	Karmelowy Czerwony	0.2 kg (3.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	18 g	90 min	12.1 %
Whirlpool	Cashmere	30 g	20 min	7.7 %
Whirlpool	Amarillo	30 g	20 min	8.2 %
Dry Hop	Cashmere	30 g	3 day(s)	7.7 %
Dry Hop	Amarillo	30 g	3 day(s)	8.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP566 - Belgian Saison II Yeast	Ale	Liquid	125 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlfloc	2 g	Boil	15 min