

## Belgian Saison IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **3.3**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                                 | Amount      | Yield  | EBC |
|-------|--------------------------------------|-------------|--------|-----|
| Grain | Crisp Extra Pale<br>Maris Otter Malt | 5 kg (100%) | 80.5 % | 3   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Challenger | 50 g   | 45 min | 7 %        |
| Whirlpool | Citra      | 100 g  | 1 min  | 16.1 %     |