

Vibrant Hoppy Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.8**
- 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 **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (84.7%) | 80 % | 7 |
| Grain | Monachijski | 0.3 kg (5.1%) | 80 % | 16 |
| Grain | Pszeniczny | 0.6 kg (10.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Amarillo | 5 g | 60 min | 9.5 % |
| Boil | Nelson Sauvín | 5 g | 30 min | 11 % |
| Boil | Amarillo | 5 g | 30 min | 9.5 % |
| Aroma (end of boil) | Peppercorns | 5 g | 30 min | 1 % |
| Aroma (end of boil) | Corlander Seeds | 10 g | 15 min | 1 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Nelson Sauvín | 25 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|-------|
| Flavor | Miód | 70 g | Boil | 1 min |