

## April Hoppy Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **36.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **30.9 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pilzneński            | 4.4 kg (81.5%)  | 81 %  | 4   |
| Grain | Strzegom Żytni        | 0.75 kg (13.9%) | 85 %  | 8   |
| Sugar | Corn Sugar (Dextrose) | 0.25 kg (4.6%)  | 100 % | 0   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort          | Magnum  | 20 g   | 90 min   | 12 %       |
| Boil                | Ahtanum | 20 g   | 5 min    | 4.7 %      |
| Aroma (end of boil) | Ahtanum | 30 g   | 0 min    | 4.7 %      |
| Dry Hop             | Equinox | 50 g   | 3 day(s) | 12.8 %     |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale  | Slant | 125 ml | White Labs |

### Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Fining | Whirlfloc          | 2 g    | Boil    | 15 min |
| Spice  | Sweet orange peels | 30 g   | Boil    | 5 min  |
| Spice  | Coriander          | 3 g    | Boil    | 5 min  |