

# Hoppy Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50.4%)	81 %	4
Grain	Pszeniczny	1.7 kg (28.6%)	85 %	4
Grain	Vienna Malt	1 kg (16.8%)	78 %	8
Grain	Carahell	0.25 kg (4.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	9.5 %
Boil	Chinook	25 g	20 min	8.9 %
Aroma (end of boil)	Sybilla	30 g	0 min	3.5 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Sybilla	25 g	0 min	6 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Sybilla	20 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min