

# Imperial Hoppy Saison

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **47**
- SRM **6.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (14.3%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (14.3%)	81 %	6
Grain	Carahell	0.2 kg (5.7%)	77 %	26
Sugar	Cukier biały	0.3 kg (8.6%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	11.7 %
Boil	Mosaic	20 g	15 min	12.1 %
Boil	Centennial	20 g	15 min	9.5 %
Aroma (end of boil)	Galaxy	30 g	0 min	14.5 %
Dry Hop	Centennial	35 g	2 day(s)	9.5 %
Dry Hop	Mosaic	30 g	2 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	125 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	15 min
Spice	Skórki cytryny	10 g	Boil	15 min
Spice	Skórki bergamotki	10 g	Boil	15 min