

# Siemanko! - Hoppy French Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (49%)	80 %	4
Grain	Strzegom Pszeniczny	2.2 kg (43.1%)	81 %	6
Grain	Rye, Flaked	0.4 kg (7.8%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	40 g	30 min	11.2 %
Whirlpool	Nelson Sauvín	10 g	30 min	10.6 %
Dry Hop	Cascade	70 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP590 French Saison Ale	Ale	Slant	100 ml	Whitelabs