

## #18 Hoppy Saison

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (80.4%)	81 %	4
Grain	Płatki pszeniczne	1 kg (19.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	9.4 %
Whirlpool	Citra	50 g	1 min	12 %
Whirlpool	Cascade	50 g	1 min	6 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Triumph	50 g	2 day(s)	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP590	Ale	Slant	80 ml	WhiteLabs