

# 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