

Battle of Hoth

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **9**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (37.9%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2.5 kg (37.9%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (15.2%) | 85 % | 4 |
| Grain | Dekstrynowy | 0.3 kg (4.5%) | 78 % | 4 |
| Grain | Abbey Castle | 0.3 kg (4.5%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|-------|------------|
| Aroma (end of boil) | Hallertau Blanc | 50 g | 5 min | 9.8 % |
| Whirlpool | Hallertau Blanc | 50 g | 0 min | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|--------|--------|---------------|
| Saison Blend II | Ale | Slant | 100 ml | The Yeast Bay |
| Munich Lager | Lager | Liquid | 45 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 2 g | Boil | 5 min |