

# Battle of Hoth

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- Gravity **14 BLG**
- ABV ---
- IBU **27**
- SRM **8.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **14 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	4.6 kg (74.2%)	81 %	7
Grain	Abbey (Castle)	0.5 kg (8.1%)	80 %	45
Grain	Pszeniczny (Viking Malt)	0.5 kg (8.1%)	81 %	6
Grain	Płatki Jęczmienne	0.6 kg (9.7%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	8.8 %
Aroma (end of boil)	Soraci Ace	25 g	15 min	12 %
Whirlpool	Soraci Ace	25 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison Brettanomyces Blend	Ale	Liquid	1000 ml	Yeast Bay
Saison Blend	Ale	Liquid	800 ml	Yeast Bay