

# Belgian Saison IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **3.3**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Extra Pale Maris Otter Malt	5 kg (100%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	45 min	7 %
Whirlpool	Citra	100 g	1 min	16.1 %