

Hoppy Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (93.8%)	81 %	4
Grain	Pszeniczny	0.2 kg (6.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	13.8 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp590	Ale	Liquid	30 ml	white labs

Notes

- Fermentacja 33 dni
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