

# Hoppy Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **4.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (72.3%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (12%)	82 %	5
Grain	Viking Munich Malt	0.3 kg (7.2%)	78 %	18
Grain	Weyermann - Żytni	0.2 kg (4.8%)	85 %	8
Sugar	cukier	0.15 kg (3.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	40 min	13 %
Boil	Magnum	10 g	15 min	13 %
Dry Hop	Mosaic PP	40 g	3 day(s)	11.6 %
Dry Hop	Simcoe PP	25 g	3 day(s)	10.7 %
Dry Hop	Columbus PP	30 g	3 day(s)	16.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Belle Saison	Ale	Slant	100 ml	Danstar
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## Notes

- Woda kranowa modyfikowana kwasem mlekowym  
zacieranie 14.5L - 2ml  
Wysładzanie 10L -3.5ml  
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