

# Hoppy Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **3.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (65.4%)	80 %	4
Grain	Płatki jeczienne	0.8 kg (15%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (4.7%)	78 %	4
Grain	Płatki owsiane	0.8 kg (15%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	50 g	1 min	10 %
Aroma (end of boil)	Sabro	25 g	1 min	12 %
Aroma (end of boil)	Amarillo	25 g	1 min	9.5 %
Whirlpool	Amarillo	25 g	30 min	9.5 %
Whirlpool	Citra	50 g	30 min	12 %
Whirlpool	Sabro	25 g	30 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Sabro	50 g	3 day(s)	12 %
Dry Hop	Marynka	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew be-134	Ale	Dry	11 g	Safale