

# Hoppy Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (18.2%)	82 %	4
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (63.6%)	81 %	4
Grain	Weyermann - Pilsner Malt	1 kg (18.2%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	15 g	30 min	9.2 %
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Aroma (end of boil)	Izabella	30 g	5 min	6.8 %
Whirlpool	Idaho 7	15 g	15 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis