

# Imperial Hoppy Saison

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **47**
- SRM **6.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 **15 min**
- Temp **76 C**, Time **5 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 **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2 kg (57.1%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (14.3%) | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 0.5 kg (14.3%) | 81 %  | 6   |
| Grain | Carahell                   | 0.2 kg (5.7%)  | 77 %  | 26  |
| Sugar | Cukier biały               | 0.3 kg (8.6%)  | 100 % | --- |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnum     | 5 g    | 60 min   | 11.7 %     |
| Boil                | Mosaic     | 20 g   | 15 min   | 12.1 %     |
| Boil                | Centennial | 20 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Galaxy     | 30 g   | 0 min    | 14.5 %     |
| Dry Hop             | Centennial | 35 g   | 2 day(s) | 9.5 %      |
| Dry Hop             | Mosaic     | 30 g   | 2 day(s) | 12.1 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 125 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Curacao           | 15 g   | Boil    | 15 min |
| Spice | Skórki cytryny    | 10 g   | Boil    | 15 min |
| Spice | Skórki bergamotki | 10 g   | Boil    | 15 min |