

# Battle of Hoth

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **9**
- SRM **5.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.4 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (37.9%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (37.9%)	80 %	4
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Dekstrynowy	0.3 kg (4.5%)	78 %	4
Grain	Abbey Castle	0.3 kg (4.5%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Blanc	50 g	5 min	9.8 %
Whirlpool	Hallertau Blanc	50 g	0 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison Blend II	Ale	Slant	100 ml	The Yeast Bay
Munich Lager	Lager	Liquid	45 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	5 min