

# Battle of Hoth

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (60.6%)	81 %	4
Grain	Pszeniczny	1.3 kg (39.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cashmere	30 g	5 min	8.5 %
Aroma (end of boil)	Citra	30 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison Blend II	Ale	Slant	75 ml	The Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól	5 g	Boil	5 min