

# Hoppy Saison #1 - Browar na Wyżynie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **5.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19.3 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	3 kg (57.7%)	81 %	4
Grain	golden ale Viking Malt	0.5 kg (9.6%)	80 %	11
Grain	monachijski typ II Viking Malt	0.5 kg (9.6%)	78 %	22
Grain	pszeniczny Viking Malt	0.5 kg (9.6%)	84 %	6
Grain	płatki jęczmienne błyskawiczne	0.5 kg (9.6%)	70 %	1
Sugar	cukier	0.2 kg (3.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Aurora (SLO)	25 g	60 min	8 %
Boil	Styrian Bobek (SLO)	5 g	20 min	4 %
Boil	Styrian Gold (SLO)	5 g	20 min	4 %
Boil	Styrian Aurora (SLO)	5 g	20 min	8 %

Aroma (end of boil)	Wai-iti (NZ) - granulát	5 g	20 min	3.3 %
Whirlpool	Styrian Bobek (SLO)	10 g	0 min	4 %
Whirlpool	Styrian Gold (SLO)	10 g	0 min	4 %
Whirlpool	Wai-iti (NZ) - granulát	10 g	0 min	3.3 %
Dry Hop	Styrian Bobek (SLO)	15 g	3 day(s)	4 %
Dry Hop	Styrian Gold (SLO)	15 g	3 day(s)	4 %
Dry Hop	Wai-iti (NZ) - granulát	15 g	3 day(s)	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min
Flavor	curacao	20 g	Boil	5 min
Flavor	cukier	200 g	Boil	5 min
Water Agent	kwás mlekowy	4 g	Mash	85 min
Water Agent	siarczan wapnia	4 g	Mash	85 min
Water Agent	chlórek sodu	2 g	Mash	85 min
Water Agent	woda demineralizowana	15000 g	Mash	85 min
Other	Wai-iti (NZ) - granulát	10 g	Primary	7 day(s)

## Notes

- Whirlpool 30 minut. Start w 80C.

Profil wody:  
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual  
104.8 6.5 33.3 56.2 100.3 100.6 104.6 26.1  
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