

# Hoppy Saison

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **5.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.53 kg (57.9%)	81 %	4
Grain	Strzegom Wiedeński	0.41 kg (15.4%)	79 %	10
Grain	Pszeniczny	0.41 kg (15.4%)	85 %	5
Grain	Optima Karmelowy 20-30 EBC	0.11 kg (4.2%)	75 %	30
Grain	Strzegom Karmel 300	0.04 kg (1.5%)	70 %	299
Sugar	Corn Sugar (Dextrose)	0.15 kg (5.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	11.5 %
Boil	Citra	6 g	10 min	13.5 %
Boil	Citra	8 g	5 min	13.5 %
Boil	Citra	20 g	0 min	13.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	6 g	Boil	5 min