

hoppy Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	crisp - Extra Pale Ale	3 kg (73.2%)	80 %	4
Grain	Castle Malting - Wheat Blanc	0.5 kg (12.2%)	85 %	5
Grain	Viking Munich Malt	0.4 kg (9.8%)	78 %	18
Grain	Weyermann - Acidulated Malt	0.2 kg (4.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook CP	25 g	20 min	13.7 %
Dry Hop	Citra MX	50 g	2 day(s)	13.4 %
Dry Hop	Galaxy MX	50 g	2 day(s)	17.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Slant	100 ml	Danstar

Notes

- Woda Ro: Kran 1:1
Zacieranie 15,5L

Wysładzanie 7.2 L - 2.5 ml kwas mlekowy
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