

## #18 Hoppy Saison

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 4.1 kg (80.4%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (19.6%)   | 60 %  | 3   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 22 g   | 60 min   | 9.4 %      |
| Whirlpool | Citra   | 50 g   | 1 min    | 12 %       |
| Whirlpool | Cascade | 50 g   | 1 min    | 6 %        |
| Dry Hop   | Citra   | 50 g   | 2 day(s) | 12 %       |
| Dry Hop   | Triumph | 50 g   | 2 day(s) | 9.1 %      |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP590 | Ale  | Slant | 80 ml  | WhiteLabs  |