

# Hoppy Rye Saison

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6
Grain	Żytmi	1 kg (25%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
farmhouse ale yeast	Ale	Slant	200 ml	wyeast