

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 |