

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
Nov 17, 2022, 1:50 PM