

# Hoppy Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (84.9%)	80 %	5
Grain	Pszeniczny	0.4 kg (7.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.7%)	75 %	30
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	25 g	45 min	13.4 %
Aroma (end of boil)	Pacific Jade	20 g	12 min	13.4 %
Aroma (end of boil)	Kazbek	30 g	5 min	4.7 %
Whirlpool	Kazbek	30 g	15 min	4.7 %
Dry Hop	Pacific Jade	55 g	3 day(s)	13.4 %
Dry Hop	Kazbek	40 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar