

# Saison NEIPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Oats, Malted	1 kg (16.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	50 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Whirlpool	El Dorado	40 g	10 min	15 %
Dry Hop	El Dorado	60 g	5 day(s)	15 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---