

## Saison wlp590 Topaz Tea Hibiscus

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (76.9%)	80 %	4
Grain	Viking Wheat Malt	0.7 kg (13.5%)	83 %	5
Grain	Bestmalz Carmel Pils	0.5 kg (9.6%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15 %
Aroma (end of boil)	Topaz	10 g	10 min	15 %
Aroma (end of boil)	Topaz	20 g	0 min	15 %
Aroma (end of boil)	Hibiscus	50 g	0 min	1 %
Aroma (end of boil)	tea wine with blueberries	20 g	0 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
white labs WLP590 French Saison	Ale	Slant	1000 ml	white labs