

# Vibrant Hoppy Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (84.7%)	80 %	7
Grain	Monachijski	0.3 kg (5.1%)	80 %	16
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Nelson Sauvín	5 g	30 min	11 %
Boil	Amarillo	5 g	30 min	9.5 %
Aroma (end of boil)	Peppercorns	5 g	30 min	1 %
Aroma (end of boil)	Corlander Seeds	10 g	15 min	1 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Nelson Sauvín	25 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Miód	70 g	Boil	1 min