

Battle of Hoth

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **9**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (37.9%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (37.9%)	80 %	4
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Dekstrynowy	0.3 kg (4.5%)	78 %	4
Grain	Abbey Castle	0.3 kg (4.5%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Blanc	50 g	5 min	9.8 %
Whirlpool	Hallertau Blanc	50 g	0 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saison Blend II	Ale	Slant	100 ml	The Yeast Bay
Munich Lager	Lager	Liquid	45 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	5 min