

# hoppy light saison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **3.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (81.6%)	81 %	4
Grain	Pszeniczny	0.9 kg (18.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Strata	10 g	10 min	13.6 %
Aroma (end of boil)	Ekuanot	15 g	2 min	14 %
Aroma (end of boil)	Nelson Sauvín	36 g	2 min	11 %
Aroma (end of boil)	El Dorado	20 g	2 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3726 Farmhouse Ale	Ale	Dry	11 g	Wyeast Labs