

Hoppy Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (84.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.4 kg (7.5%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.7%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.1 kg (1.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Pacific Jade | 25 g | 45 min | 13.4 % |
| Aroma (end of boil) | Pacific Jade | 20 g | 12 min | 13.4 % |
| Aroma (end of boil) | Kazbek | 30 g | 5 min | 4.7 % |
| Whirlpool | Kazbek | 30 g | 15 min | 4.7 % |
| Dry Hop | Pacific Jade | 55 g | 3 day(s) | 13.4 % |
| Dry Hop | Kazbek | 40 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 11 g | Danstar |