

# Hoppy Saison curacao 14

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **6.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (53.3%)	82 %	4
Grain	Viking Munich Malt	1 kg (16.7%)	78 %	18
Grain	Viking Vienna Malt	1 kg (16.7%)	79 %	7
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6
Sugar	Cukier trzcinowy ciemny Dark Muscovado	0.2 kg (3.3%)	99 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus US	10 g	60 min	15.5 %
Boil	Chinook	20 g	20 min	9 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar Belle Saison Belgian Saison Style	Ale	Dry	11 g	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	10 g	Boil	10 min
Flavor	skórka gorzkiej pomarańczy curacao	10 g	Boil	10 min