

# Hoppy Saison v2

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (87%)	81 %	4
Grain	Oats, Flaked	0.5 kg (8.7%)	80 %	2
Grain	Strzegom Wiedeński	0.25 kg (4.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.5 %
Boil	Puławski	25 g	0 min	8.9 %
Whirlpool	Książęcy	50 g	20 min	7.2 %
Dry Hop	Książęcy	50 g	3 day(s)	7.2 %
Dry Hop	Exp 3/20	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP590 - French Saison Yeast	Ale	Liquid	1200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min