

## hoppy saison welcome back #85

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	1.7 kg (69.4%)	80 %	5
Grain	Vienna Malt	0.3 kg (12.2%)	78 %	8
Grain	Briess - Wheat Malt, White	0.35 kg (14.3%)	85 %	5
Grain	Castlemalting - Cara Clair	0.1 kg (4.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	10 g	60 min	3.6 %
Boil	Styrian Golding	17 g	30 min	3.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %
Dry Hop	Waimea	20 g	3 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Culture	100 g	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka gorzkiej pomaranczy	6 g	Boil	5 min
Spice	skórka słodkiej pomaranczy	6 g	Boil	5 min
Finning	whirflock	1 g	Boil	5 min