

HS / HOP SAI

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.13 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (53.6%)	80 %	8
Grain	Viking Wheat Malt	0.8 kg (14.3%)	83 %	5
Adjunct	Pszenica niesłodowana	0.8 kg (14.3%)	75 %	3.5
Grain	Strzegom Pilzneński	1 kg (17.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Dry Hop	Citra	200 g	4 day(s)	12 %
Boil	Saaz (Czech Republic)	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Water Agent	chlorek wapnia	3 g	Mash	60 min
Fining	Whirlfloc	1 g	Boil	15 min

Notes

- Ustalić PH na 5,3
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