

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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