

## Saison DuPont 2 Dry Hop

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **3.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	30 min	10.7 %
Dry Hop	Citra MX	100 g	3 day(s)	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
DuPont Yeast	Ale	Slant	150 ml	---

### Notes

- Zacieranie: 18 L kwas mlekowy 3ml  
Wystadzenie: 10L kwas mlekowy 2.5ml  
*Jun 11, 2023, 9:05 AM*