Farmhouse

- Gravity **14.7 BLG**
- ABV **---**
- IBU **33**
- SRM **5.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **74C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg *(76.5%)*	80 %	7
Grain	Wheat, Flaked	0.05 kg *(0.9%)*	77 %	4
Grain	Rice, Flaked	0.4 kg *(7.3%)*	70 %	2
Grain	Pszeniczny	0.34 kg *(6.2%)*	85 %	4
Grain	Karmelowy Czerwony	0.2 kg *(3.6%)*	75 %	50
Grain	Oats, Flaked	0.3 kg *(5.5%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	25 g	60 min	10 %
Boil	Citra	30 g	5 min	12 %
Boil	Centennial	20 g	2 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Frencz saison mj	Ale	Dry	11 g	Mj