

## #25/4 Farmhouse Ale SH Styrian Wolf / #26/5 100% Brett Ale

- Gravity **15 BLG**
- ABV ---
- IBU **22**
- SRM **4.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 4.5 kg (81.8%) | 82 %  | 4   |
| Grain | Oats, Flaked               | 0.2 kg (3.6%)  | 80 %  | 2   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%)  | 79 %  | 16  |
| Sugar | Sugar, Table (Sucrose)     | 0.3 kg (5.5%)  | 100 % | 2   |

### Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Styrian Wolf | 10 g   | 15 min   | 13.6 %     |
| Boil    | Styrian Wolf | 50 g   | 5 min    | 13.6 %     |
| Dry Hop | Styrian Wolf | 40 g   | 3 day(s) | 13.6 %     |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory    |
|---------------------------|------|--------|--------|---------------|
| Saion/Brettanomyces Blend | Ale  | Liquid | 150 ml | The Yeast Bay |
| WLP648                    | Ale  | Liquid | 150 ml | White Labs    |

### Notes

- Warka dzielona na pół, połowa będzie fermentowana TYB Saison/Brettanomyces Blend (3 pokolenie), a druga połowa Brettanomyces Brux. Vrai (2 pokolenie). Na zimno chmielona będzie tylko część fermentowana blendem.

Comment if you want info 'bout my recipes in English :)

*Mar 20, 2017, 2:19 PM*