

## Murican Kiwi Saison

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (40%)   | 80 %  | 5   |
| Grain | Pilzneński                 | 2 kg (40%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne          | 0.5 kg (10%) | 85 %  | 3   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 %  | 15  |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Pacifica (NZ) | 25 g   | 30 min   | 4.8 %      |
| Boil      | Waimea        | 10 g   | 30 min   | 17 %       |
| Whirlpool | Waimea        | 15 g   | 30 min   | 17 %       |
| Dry Hop   | Pacifica (NZ) | 25 g   | 4 day(s) | 4.8 %      |
| Dry Hop   | Waimea        | 25 g   | 4 day(s) | 17 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| Wyeast Farmhouse Ale | Ale  | Liquid | 150 ml | ---        |