

# Saison wyeast

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Malteurop	4 kg (76.9%)	80 %	5
Grain	pszeniczny optima	1 kg (19.2%)	82.2 %	4
Grain	Caramunich® typ I	0.2 kg (3.8%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	25 g	60 min	9.4 %
Aroma (end of boil)	Tradition	20 g	7 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3726 Farmhouse Ale	Ale	Slant	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	0.5 g	Boil	10 min