

rauchsajson

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **10.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **6 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	crisp extra pale wędzony brzoza	3 kg (72.3%)	82 %	4
Grain	Pszeniczny	0.8 kg (19.3%)	85 %	4
Sugar	Sugar, Table (Sucrose)	0.25 kg (6%)	100 %	2
Grain	Weyermann - Chocolate Wheat	0.1 kg (2.4%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - farmhouse	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---