

Wallonian Farmhouse

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4**
- 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 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (81.4%)	82 %	4
Grain	Rye, Flaked	0.8 kg (18.6%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	30 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp4022 - Wallonian	Ale	Slant	200 ml	---

Notes

- Woda kran:
zacieranie 18L -> kwas mlekowy 1ml
wysładzanie 7L -> kwas mlekowy 2ml
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