

Saison wyeast

- Gravity **12.4 BLG**
- ABV ---
- 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 |