

wild sezon

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **5.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **13 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (67.3%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.7 kg (13.5%) | 75 % | 59 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Chinook | 30 g | 10 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 5 min | 15.5 % |
| Boil | Citra | 30 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale | Slant | 400 ml | Wyeast Labs |