

dziki saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **6.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **75 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Briess - Pilsen Malt | 5 kg (84%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.3 kg (5%) | 85 % | 5 |
| Grain | Briess - Munich Malt 10L | 0.3 kg (5%) | 77 % | 20 |
| Grain | Carafa III | 0.05 kg (0.8%) | 70 % | 1034 |
| Sugar | Cane (Beet) Sugar | 0.3 kg (5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Hallertau | 25 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|------------|
| american farmhouse | Ale | Liquid | 100 ml | omega |