

Halko! - Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

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

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.72 kg (40.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.72 kg (40.8%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (9.5%) | 85 % | 3 |
| Grain | Żytni | 0.38 kg (9%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum PL | 12 g | 60 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|----------------|
| Farmstead Ale | Ale | Liquid | 750 ml | Hill Farmstead |