

Murican Kiwi Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Pacifica (NZ)	25 g	30 min	4.8 %
Boil	Waimea	10 g	30 min	17 %
Whirlpool	Waimea	15 g	30 min	17 %
Dry Hop	Pacifica (NZ)	25 g	4 day(s)	4.8 %
Dry Hop	Waimea	25 g	4 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Farmhouse Ale	Ale	Liquid	150 ml	---