

Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **6.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (61.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (15.3%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (15.3%) | 85 % | 4 |
| Grain | Carahell | 0.3 kg (4.6%) | 77 % | 26 |
| Grain | Caraaroma | 0.1 kg (1.5%) | 78 % | 400 |
| Grain | Zakwaszający | 0.15 kg (2.3%) | --- % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Sybilla | 25 g | 60 min | 6.7 % |
| Boil | Fuggles | 10 g | 15 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 0 min | 4.5 % |
| Boil | Amarillo | 10 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| wyeast farmhouse ale 3726 | Ale | Liquid | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Spice | Curacao | 30 g | Boil | 15 min |
| Water Agent | Glukoza | 300 g | Boil | 0 min |