

## Saison - Farmhouse

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.9 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand LalBrew Farmhouse	Ale	Dry	10 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	30 g	Boil	20 min
Finings	mech irlandzki	5 g	Boil	15 min