

# Saison wyeast

- Gravity **12.4 BLG**
- ABV ---
- IBU **28**
- SRM **5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield  | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Słód pilzneński<br>Malteurop | 4 kg (76.9%)  | 80 %   | 5   |
| Grain | pszeniczny optima            | 1 kg (19.2%)  | 82.2 % | 4   |
| Grain | Caramunich® typ I            | 0.2 kg (3.8%) | 73 %   | 80  |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| First Wort          | lunga     | 25 g   | 60 min | 9.4 %      |
| Aroma (end of boil) | Tradition | 20 g   | 7 min  | 4.3 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory  |
|--------------------------------|------|-------|--------|-------------|
| Wyeast - 3726<br>Farmhouse Ale | Ale  | Slant | 200 ml | Wyeast Labs |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc t | 0.5 g  | Boil    | 10 min |