

## Table farmhouse ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **10**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (88%)	80 %	4
Grain	Abbey Castle	0.15 kg (6%)	80 %	45
Grain	Cara Blonde - Castle Malting	0.15 kg (6%)	78 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PolishHops	7 g	60 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP 670	Ale	Liquid	1000 ml	White Labs