

Farmhouse Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **7.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (69.3%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (13.9%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.9%) | 79 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4%) | 73 % | 120 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |
| Grain | Caraaroma | 0.05 kg (1%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.5 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| wyeast 3726 | Ale | Liquid | 100 ml | wyeast |