

## 3726 Farmhouse Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **7.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 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 **11.8 liter(s)** of **76C** water or to achieve **24.4 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     |