

# dziki saison

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **6.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (84%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.3 kg (5%)	85 %	5
Grain	Briess - Munich Malt 10L	0.3 kg (5%)	77 %	20
Grain	Carafa III	0.05 kg (0.8%)	70 %	1034
Sugar	Cane (Beet) Sugar	0.3 kg (5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Hallertau	25 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
american farmhouse	Ale	Liquid	100 ml	omega