

Farmhouse ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **8.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **20 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (56.3%) | 80 % | 4 |
| Grain | Corn, Flaked | 0.5 kg (7%) | 80 % | 2 |
| Grain | Płatki pszeniczne | 1.5 kg (21.1%) | 85 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (7%) | 75 % | 150 |
| Grain | Acid Malt | 0.1 kg (1.4%) | 58.7 % | 6 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 70 min | 10 % |
| Boil | Oktawia | 15 g | 55 min | 7.1 % |
| Boil | Oktawia | 60 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------------------------------|-----|-----|-------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 110 g | Mangrove Jack's |
|--------------------------------------|-----|-----|-------|-----------------|