

Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.2 kg (23.5%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 3 kg (58.8%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (9.8%) | 82 % | 4 |
| Grain | Žytni | 0.4 kg (7.8%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |
| Aroma (end of boil) | Hallertau Blanc | 30 g | 10 min | 11 % |
| Whirlpool | Hallertau Blanc | 20 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| LalBrew Farmhouse | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--|------|-----------|----------|
| Flavor | Kostki z kasztanowca macerowane w białym winie | 40 g | Secondary | 7 day(s) |
|--------|--|------|-----------|----------|