

#25/4 Farmhouse Ale SH Styrian Wolf / #26/5 100% Brett Ale

- Gravity **15 BLG**
- ABV ---
- IBU **22**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Grain	Oats, Flaked	0.2 kg (3.6%)	80 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16
Sugar	Sugar, Table (Sucrose)	0.3 kg (5.5%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	10 g	15 min	13.6 %
Boil	Styrian Wolf	50 g	5 min	13.6 %
Dry Hop	Styrian Wolf	40 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saion/Brettanomyces Blend	Ale	Liquid	150 ml	The Yeast Bay
WLP648	Ale	Liquid	150 ml	White Labs

Notes

- Warka dzielona na pół, połowa będzie fermentowana TYB Saison/Brettanomyces Blend (3 pokolenie), a druga połowa Brettanomyces Brux. Vrai (2 pokolenie). Na zimno chmielona będzie tylko część fermentowana blendem.

Comment if you want info 'bout my recipes in English :)

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