

Belgian farmhouse ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **71C**
- Keep mash **2 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	4 kg (59.7%)	79 %	4
Grain	Castlemalting - Cara Clair	0.5 kg (7.5%)	78 %	4
Grain	Briess - Wheat Malt, White	1 kg (14.9%)	85 %	5
Grain	Munich Malt	1 kg (14.9%)	80 %	18
Sugar	Sugar, Table (Sucrose)	0.2 kg (3%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Hallertau Mittelfruh	50 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Spice	Skórka pomarańczy	20 g	Boil	5 min