

farmhouse

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (44.4%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1.1 kg (24.4%) | 85 % | 4 |
| Grain | Płatki orkiszowe | 0.7 kg (15.6%) | 80 % | 4 |
| Grain | Monachijski | 0.4 kg (8.9%) | 80 % | 16 |
| Grain | Abbey Malt Weyermann | 0.3 kg (6.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 5.5 % |