

# Farmhouse Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **7.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (69.3%)	80 %	4
Grain	Płatki owsiane	0.7 kg (13.9%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (9.9%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4%)	73 %	120
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Grain	Caraaroma	0.05 kg (1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3726	Ale	Liquid	100 ml	wyeast