

farmhouse saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Wheat, Flaked	0.5 kg (10%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
the yeast bay - SAISON/BRETTANOMYCES BLEND	Ale	Liquid	30 ml	The yeast bay