

Halko! - Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

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

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.72 kg (40.8%)	80 %	4
Grain	Strzegom Pszeniczny	1.72 kg (40.8%)	81 %	6
Grain	Płatki owsiane	0.4 kg (9.5%)	85 %	3
Grain	Żytni	0.38 kg (9%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	12 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Farmstead Ale	Ale	Liquid	750 ml	Hill Farmstead