

Oaty Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (71.4%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (14.3%)	83 %	5
Grain	Oats, Flaked	0.5 kg (14.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	30 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3726 Farmhouse Ale	Ale	Slant	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min

Notes

- woda RO kranówka
- 4ml kwasu mlekowego do warzenia

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

2ml kwasu mlekowego do wystadzania
Mar 4, 2022, 7:44 PM