

## Wild\_saison

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **7**
- SRM **3.9**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **41.5 C**, Time **20 min**
- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **45.8C**
- Add grains
- Keep mash **20 min** at **41.5C**
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **38.6 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 6 kg (70.6%)   | 80.5 % | 6   |
| Grain | Pszeniczny                | 2.5 kg (29.4%) | 85 %   | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 12 g   | 70 min | 10 %       |

### Yeasts

| Name                              | Type | Form   | Amount  | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP670 - American Farmhouse Blend | Ale  | Liquid | 1000 ml | White Labs |