

wild sezon

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **5.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **13 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Grain	Karmelowy Czerwony	0.7 kg (13.5%)	75 %	59
Grain	Pszeniczny	1 kg (19.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Boil	Chinook	30 g	10 min	10 %
Boil	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Boil	Citra	30 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Slant	400 ml	Wyeast Labs