

## farmhouse saison

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- 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 |