

Farmhouse

- Gravity **14.7 BLG**
- ABV ---
- IBU **33**
- SRM **5.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **74C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (76.5%) | 80 % | 7 |
| Grain | Wheat, Flaked | 0.05 kg (0.9%) | 77 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (7.3%) | 70 % | 2 |
| Grain | Pszeniczny | 0.34 kg (6.2%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.6%) | 75 % | 50 |
| Grain | Oats, Flaked | 0.3 kg (5.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook pl | 25 g | 60 min | 10 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Boil | Centennial | 20 g | 2 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Frencz saison mj | Ale | Dry | 11 g | Mj |