

Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **6.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (15.3%)	79 %	10
Grain	Pszeniczny	1 kg (15.3%)	85 %	4
Grain	Carahell	0.3 kg (4.6%)	77 %	26
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400
Grain	Zakwaszający	0.15 kg (2.3%)	--- %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6.7 %
Boil	Fuggles	10 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	0 min	4.5 %
Boil	Amarillo	10 g	60 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast farmhouse ale 3726	Ale	Liquid	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	15 min
Water Agent	Glukoza	300 g	Boil	0 min