

Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (23.5%)	80 %	5
Grain	Viking Pilsner malt	3 kg (58.8%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (9.8%)	82 %	4
Grain	Žytni	0.4 kg (7.8%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Aroma (end of boil)	Hallertau Blanc	30 g	10 min	11 %
Whirlpool	Hallertau Blanc	20 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Farmhouse	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Kostki z kasztanowca macerowane w białym winie	40 g	Secondary	7 day(s)
--------	--	------	-----------	----------