

# Wallonian Farmhouse

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (81.4%) | 82 %   | 4   |
| Grain | Rye, Flaked         | 0.8 kg (18.6%) | 78.3 % | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Premiant | 35 g   | 30 min | 8.5 %      |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| wlp4022 - Wallonian | Ale  | Slant | 200 ml | ---        |

## Notes

- Woda kran:  
zacieranie 18L -> kwas mlekowy 1ml  
wysładzanie 7L -> kwas mlekowy 2ml  
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