

# Wild\_saison

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **7**
- SRM **3.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **41.5 C**, Time **20 min**
- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **45.8C**
- Add grains
- Keep mash **20 min** at **41.5C**
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **38.6 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	6 kg (70.6%)	80.5 %	6
Grain	Pszeniczny	2.5 kg (29.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP670 - American Farmhouse Blend	Ale	Liquid	1000 ml	White Labs