

farmhouse saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (90%) | 80 % | 5 |
| Grain | Wheat, Flaked | 0.5 kg (10%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|---------------|
| the yeast bay - SAISON/BRETTANOMYCES BLEND | Ale | Liquid | 30 ml | The yeast bay |