

brett braggot saison

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **8.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 0.72 kg (27.4%) | 82 % | 4 |
| Grain | Weyermann - Spelt Malt | 0.3 kg (11.4%) | 81 % | 6 |
| Grain | Pszeniczny | 0.3 kg (11.4%) | 85 % | 4 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1.3 kg (49.8%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 39 g | 60 min | 4.5 % |