

## Brett Saison 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **3.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (76.9%)	80 %	3
Grain	Oats, Flaked	0.5 kg (15.4%)	80 %	2
Sugar	Candi Sugar, Clear	0.25 kg (7.7%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	30 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
the mad fermentationist saison blend	Ale	Liquid	100 ml	White Labs