

Brett Saison v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pilznieński | 2.8 kg (54.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1.05 kg (20.6%) | 85 % | 4 |
| Grain | Pszenica niestodowana | 1 kg (19.6%) | 75 % | 3 |
| Grain | Wheat, Torrified | 0.25 kg (4.9%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11.5 % |
| Boil | Sybilla | 50 g | 0 min | 3.5 % |
| Boil | Lublin (Lubelski) | 25 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|---------|-----------------|
| Mad Fermentationist Saison Blend | Ale | Liquid | 1200 ml | Bootleg Biology |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------------|-----|------|--------|
| Water Agent | CaCl ₂ | 5 g | Mash | 60 min |
|-------------|-------------------|-----|------|--------|