

## Brett Saison v3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **35 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (50%)	81 %	4
Grain	Wheat, Flaked	2 kg (20%)	77 %	4
Grain	Castle Pale Ale	1.5 kg (15%)	80 %	8
Grain	Pszeniczny	1.3 kg (13%)	85 %	4
Grain	Oats, Flaked	0.2 kg (2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	7.9 %
Boil	Lubelski	50 g	0 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Blend różnych szczepów i kultur	Ale	Slant	400 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	9.52 g	Mash	60 min

Water Agent	Lactic Acid	9.52 g	Mash	60 min
Fining	Whirlfloc-T	4.76 g	Boil	10 min