

# Brett Saison

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **7.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (70%)	81 %	4
Grain	Abbey Castle	0.3 kg (10%)	80 %	45
Grain	Wheat, Flaked	0.3 kg (10%)	77 %	4
Grain	Amber Simpsons	0.3 kg (10%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	60 ml	Fermentum Mobile