Bret Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **35.1 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg *(77.7%)*	81 %	4
Grain	Strzegom Wiedeński	1 kg *(9.7%)*	79 %	10
Grain	Strzegom Monachijski typ II	1 kg *(9.7%)*	79 %	22
Grain	Strzegom Karmel 150	0.3 kg *(2.9%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	4.5 %
Boil	Styrian Golding	50 g	30 min	3.4 %
Boil	East Kent Goldings	25 g	30 min	4.5 %
Boil	Styrian Golding	50 g	15 min	3.4 %
Boil	East Kent Goldings	25 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's