

## 51. 100% Brett Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **6.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (56.6%)	80 %	4
Grain	Strzegom Wiedeński	0.4 kg (15.1%)	79 %	10
Grain	Pszeniczny	0.4 kg (15.1%)	85 %	4
Grain	Aroma CastleMalting	0.1 kg (3.8%)	78 %	100
Grain	Abbey Castle	0.1 kg (3.8%)	80 %	45
Sugar	Cukier	0.15 kg (5.7%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	5 g	15 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 troi vis	Ale	Liquid	1000 ml	WLP

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	15 min

### Notes

- Odfermentowanie 6 brix  
Butelkowanie 31.01 - 40g/8,3 litra  
*Feb 1, 2018, 7:46 AM*