

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