

# American/Brett Saison

- Gravity **14.3 BLG**
- ABV ---
- IBU **26**
- SRM **8.9**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (71.4%)	82 %	4
Grain	Caraaroma	0.1 kg (1.3%)	78 %	400
Grain	Monachijski	0.7 kg (9.1%)	80 %	16
Grain	Strzegom Wiedeński	0.7 kg (9.1%)	79 %	10
Grain	Cara-Pils/Dextrine	0.2 kg (2.6%)	72 %	4
Grain	Pszeniczny	0.4 kg (5.2%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	14 %
Boil	Eureka	5 g	60 min	18 %
Boil	Azacca	10 g	10 min	14 %
Boil	Eureka	10 g	10 min	18 %
Whirlpool	Eureka	20 g	0 min	18 %
Whirlpool	Azacca	20 g	0 min	14 %
Dry Hop	Eureka	10 g	4 day(s)	18 %
Dry Hop	Azacca	10 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	35 g	Boil	10 min
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