

# Brett Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **8.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.55 kg (85%)	81 %	4
Grain	Karmelowy żytni Strzegom	0.15 kg (5%)	75 %	150
Grain	Red Ale	0.3 kg (10%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brett Saison blend II	Ale	Slant	120 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	10 g	Boil	5 min