

## Brett saison muscat

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **8.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt Pilzneński	2 kg (54.1%)	81 %	4
Grain	Pszeniczny	1 kg (27%)	85 %	4
Grain	Steinbach Caraamber	0.5 kg (13.5%)	75 %	60
Grain	Weyermann Zakwaszający	0.2 kg (5.4%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	10.5 g	Fermentis
WLP4613	Ale	Slant	50 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Witamina C	2 g	Bottling	---

Flavor	Winogrono domowe	1000 g	Secondary	90 day(s)
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