

Brett Saison v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.8 kg (54.9%)	81 %	4
Grain	Pszeniczny	1.05 kg (20.6%)	85 %	4
Grain	Pszenica niestodowana	1 kg (19.6%)	75 %	3
Grain	Wheat, Torrified	0.25 kg (4.9%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.5 %
Boil	Sybilla	50 g	0 min	3.5 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mad Fermentationist Saison Blend	Ale	Liquid	1200 ml	Bootleg Biology

Extras

Type	Name	Amount	Use for	Time
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Water Agent	CaCl ₂	5 g	Mash	60 min
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