

kolejny Brett Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Soufflet Pilzneński | 3 kg (49.2%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (32.8%) | 81 % | 6 |
| Adjunct | Pszenica niesłodowana | 0.7 kg (11.5%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum PL | 25 g | 60 min | 12.9 % |