

4. Saison Brett Grapefruit

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **6.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (80%)	81 %	5
Grain	Platki pszeniczne	0.5 kg (10%)	85 %	3
Grain	Caramunich® typ I	0.5 kg (10%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	20 g	60 min	6.2 %
Aroma (end of boil)	Saaz (USA)	20 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - French Saison 3711	Ale	Liquid	13 ml	Wyeast Labs
Wyeast - Brettanomyces lambicus	Ale	Liquid	13 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka z Grapefruita	53 g	Boil	30 min
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Notes

- Plan jest następujący.
Przefermentowac drożdżami Saison i po burzliwej (zbieramy gęstwę) i na cichą dodajemy bretty na kilka tygodni.
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