

4.Saison Brett

- Gravity **16.4 BLG**
- ABV ---
- IBU **44**
- SRM **5.5**
- 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	Pilsner (2 Row) Bel	4.5 kg (81.8%)	79 %	4
Grain	Munich Malt	0.5 kg (9.1%)	80 %	18
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	30 min	3.6 %
Boil	Lublin (Lubelski)	30 g	40 min	4 %
Boil	Minstrel UK	50 g	50 min	4.9 %
Dry Hop	Cascade	50 g	5 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
Yeast Bay Saison/Brettanomyces Blend 4626	Ale	Liquid	35 ml	White Labs

Extras

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