

American/Brett Saison

- Gravity **14.3 BLG**
- ABV ---
- IBU **26**
- SRM **8.9**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (71.4%) | 82 % | 4 |
| Grain | Caraaroma | 0.1 kg (1.3%) | 78 % | 400 |
| Grain | Monachijski | 0.7 kg (9.1%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.7 kg (9.1%) | 79 % | 10 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (2.6%) | 72 % | 4 |
| Grain | Pszeniczny | 0.4 kg (5.2%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Azacca | 10 g | 60 min | 14 % |
| Boil | Eureka | 5 g | 60 min | 18 % |
| Boil | Azacca | 10 g | 10 min | 14 % |
| Boil | Eureka | 10 g | 10 min | 18 % |
| Whirlpool | Eureka | 20 g | 0 min | 18 % |
| Whirlpool | Azacca | 20 g | 0 min | 14 % |
| Dry Hop | Eureka | 10 g | 4 day(s) | 18 % |
| Dry Hop | Azacca | 10 g | 4 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 10 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------|------|------|--------|
| Spice | Curacao | 35 g | Boil | 10 min |
|-------|---------|------|------|--------|