

## brett braggot saison

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **8.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.72 kg (27.4%)	82 %	4
Grain	Weyermann - Spelt Malt	0.3 kg (11.4%)	81 %	6
Grain	Pszeniczny	0.3 kg (11.4%)	85 %	4
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.3 kg (49.8%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	39 g	60 min	4.5 %