

Brett saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Weyermann - Vienna Malt	1 kg (14.7%)	81 %	8
Grain	Biscuit Malt	0.15 kg (2.2%)	79 %	45
Grain	Platki owsiane	0.5 kg (7.4%)	60 %	3
Sugar	Candi Sugar, Clear	0.15 kg (2.2%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Aroma (end of boil)	Zula	15 g	10 min	8.3 %
Whirlpool	Zula	15 g	10 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP670 - American Farmhouse Blend	Ale	Liquid	100 ml	White Labs

FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	pieprz	20 g	Boil	20 min