

Brett Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1.5 kg (30%) | 80.5 % | 6 |
| Grain | Pilzneński | 1.5 kg (30%) | 81 % | 4 |
| Grain | Rye, Flaked | 1 kg (20%) | 78.3 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (5%) | 79 % | 22 |
| Grain | Wheat, Flaked | 0.25 kg (5%) | 77 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (5%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.25 kg (5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 20 g | 10 min | 5 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 10 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|--------|-------|------------|
| WLP645 - Brettanomyces clausenii | Ale | Liquid | 35 ml | White Labs |
|--|-----|--------|-------|------------|