

Brett Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.6%)	81 %	4
Grain	Pszenica niesłodowana	1 kg (18.1%)	75 %	3
Grain	BESTMALZ - Best Vienna	0.5 kg (9.1%)	80.5 %	9
Grain	Monachijski	0.01 kg (0.2%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %
Boil	Perle	5 g	60 min	7 %
Boil	Hallertau Spalt Select	20 g	0 min	3.4 %
Boil	Hallertau Mittelfruh	25 g	0 min	3 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3711 French Saison	Ale	Liquid	1200 ml	Wyeast Labs

Wyeast - 5112 Brettanomyces bruxellensis	Ale	Culture	50 g	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Kwas mlekowy	10 g	Mash	60 min