

## Brett Saison v.02

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (41.8%)	80 %	4
Grain	Maris Otter Crisp	1.3 kg (27.1%)	83 %	6
Grain	Żytni	0.9 kg (18.8%)	85 %	8
Grain	Pszeniczny	0.45 kg (9.4%)	85 %	4
Grain	Acid Malt	0.14 kg (2.9%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Mosaic	30 g	0 min	10 %
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Whirlpool	Hallertau Blanc	30 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
omega yeast	Ale	Slant	1000 ml	omega

## Notes

- 220g miodu tymiankowego  
*Feb 18, 2018, 8:22 PM*