

Brett Saison v3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (50%) | 81 % | 4 |
| Grain | Wheat, Flaked | 2 kg (20%) | 77 % | 4 |
| Grain | Castle Pale Ale | 1.5 kg (15%) | 80 % | 8 |
| Grain | Pszeniczny | 1.3 kg (13%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 7.9 % |
| Boil | Lubelski | 50 g | 0 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Blend różnych szczepów i kultur | Ale | Slant | 400 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 9.52 g | Mash | 60 min |

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|-------------|-------------|--------|------|--------|
| Water Agent | Lactic Acid | 9.52 g | Mash | 60 min |
| Fining | Whirlfloc-T | 4.76 g | Boil | 10 min |