

# Brett Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **40**
- SRM **5.4**
- 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (42.1%)	81 %	4
Grain	Briess - Pale Ale Malt	1.3 kg (27.4%)	80 %	7
Grain	Żytni	0.9 kg (18.9%)	85 %	8
Grain	Słód pszeniczny Bestmalz	0.45 kg (9.5%)	82 %	5
Grain	Acid Malt	0.1 kg (2.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	60 min	14 %
Aroma (end of boil)	Saaz (Czech Republic)	36 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP670 - American Farmhouse Blend	Ale	Liquid	1000 ml	White Labs