

# Hoppy Brett Saison

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **5.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **10.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **70 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **4.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (57.5%)	81 %	4
Grain	Strzegom Wiedeński	0.27 kg (15.5%)	79 %	10
Grain	Pszoniczny	0.27 kg (15.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.07 kg (4%)	75 %	30
Grain	Strzegom Karmel 300	0.03 kg (1.7%)	70 %	299
Sugar	Corn Sugar (Dextrose)	0.1 kg (5.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	11.5 %
Boil	Amarillo	5 g	5 min	9.5 %
Boil	XJA/436	5 g	5 min	15.2 %
Boil	Citra	5 g	5 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	20 ml	White Labs
WLP565 - Belgian Saison I Yeast	Ale	Liquid	40 ml	White Labs

### **Notes**

- Ewentualnie coś na zimno (do przemyślenia)  
*Nov 17, 2017, 9:58 PM*