

Session Brett

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **17**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.08 kg (69.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.44 kg (9.9%) | 79 % | 16 |
| Grain | Płatki orkiszowe | 0.66 kg (14.8%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.28 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Aroma (end of boil) | Styrian Golding | 20 g | 10 min | 3.6 % |
| Whirlpool | Styrian Golding | 30 g | 0 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|---------|------------|
| omega yeast | Ale | Liquid | 1100 ml | omega |