

# Biere de Brut

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **10**
- SRM **3.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.4 kg (80%)	81 %	4
Grain	Rice, Flaked	0.3 kg (10%)	70 %	2
Sugar	Cane (Beet) Sugar	0.3 kg (10%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	70 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki Dębowe francuskie w winie	30 g	Secondary	60 day(s)
Fining	Mech irlandzki	2 g	Boil	10 min