

# Bret Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **35.1 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński                  | 8 kg (77.7%)  | 81 %  | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (9.7%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 1 kg (9.7%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 150         | 0.3 kg (2.9%) | 75 %  | 150 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 4.5 %      |
| Boil    | Styrian Golding    | 50 g   | 30 min | 3.4 %      |
| Boil    | East Kent Goldings | 25 g   | 30 min | 4.5 %      |
| Boil    | Styrian Golding    | 50 g   | 15 min | 3.4 %      |
| Boil    | East Kent Goldings | 25 g   | 15 min | 4.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 11 g   | Mangrove Jack's |