

# Brett Saison

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (96.8%)	82 %	4
Sugar	Candi Sugar, Clear	0.1 kg (3.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum MX	20 g	40 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP670 - American Farmhouse Blend	Ale	Liquid	100 ml	White Labs

## Notes

- Woda Kran 2:1 RO  
Zacieranie 12L - 1 ml kwas mlekowy  
Wyrzew 5.5L - 1.5ml kwas mlekowy  
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