

## Brett Saison

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **5.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **11 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.65 kg (58.4%)	82 %	4
Grain	Viking Vienna Malt	0.5 kg (17.7%)	79 %	10
Grain	Malteurop Pszeniczny	0.4 kg (14.1%)	82 %	4
Grain	Abbey Castle	0.2 kg (7.1%)	80 %	45
Grain	Weyermann Zakwaszający	0.0025 kg (0.1%)	80 %	6
Sugar	Glukoza	0.075 kg (2.7%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish Hops	7.5 g	60 min	10 %
Boil	Sybilla	12.5 g	20 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP590 Labs	Ale	Liquid	40 ml	White Labs
Amalgamation	Ale	Slant	50 ml	---