

Brett Sour Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Castle Pale Ale | 2 kg (66.7%) | 80 % | 8 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (33.3%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 10 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|---------|---------|------------------|
| FM25 Klasztorna medytacja | Ale | Slant | 100 ml | Fermentum Mobile |
| WLP4613 | Ale | Slant | 1000 ml | --- |
| 1l- #16 sour brett | | | | |
| Sanprobi IBS | Ale | Culture | 8 g | --- |
| 12 tabletek | | | | |