

## Session Brett

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **17**
- SRM **3.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.08 kg (69.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.44 kg (9.9%)	79 %	16
Grain	Płatki orkiszowe	0.66 kg (14.8%)	80 %	4
Grain	Płatki owsiane	0.28 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Styrian Golding	20 g	10 min	3.6 %
Whirlpool	Styrian Golding	30 g	0 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
omega yeast	Ale	Liquid	1100 ml	omega