

# Brett Saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **94**
- SRM **9.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (86.4%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (7.4%)	78 %	4
Grain	Oats, Flaked	0.2 kg (4.9%)	80 %	2
Grain	Jęczmień palony	0.05 kg (1.2%)	60 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	25 g	60 min	14.6 %
Boil	Ella (AUS)	25 g	20 min	14.6 %
Boil	Mandarina Bavaria	25 g	20 min	10 %
Boil	Mandarina Bavaria	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomyces Blend	Ale	Liquid	666 ml	White Labs