

# Brett Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (30%)	80.5 %	6
Grain	Pilzneński	1.5 kg (30%)	81 %	4
Grain	Rye, Flaked	1 kg (20%)	78.3 %	4
Grain	Strzegom Monachijski typ II	0.25 kg (5%)	79 %	22
Grain	Wheat, Flaked	0.25 kg (5%)	77 %	4
Grain	Płatki owsiane	0.25 kg (5%)	60 %	3
Grain	Rice, Flaked	0.25 kg (5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5 %
Aroma (end of boil)	Hallertau Tradition	20 g	10 min	5 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP645 - Brettanomyces clausenii	Ale	Liquid	35 ml	White Labs
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