

brett saison #2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (72.5%) | 82 % | 4 |
| Grain | Pszeniczny weyermann | 1 kg (14.5%) | 85 % | 4 |
| Grain | Caramunich® typ I | 0.4 kg (5.8%) | 73 % | 80 |
| Grain | Wiedeński | 0.5 kg (7.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | El Dorado | 28 g | 60 min | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|------------|
| wlp590 french saison ale | Ale | Slant | 140 ml | White labs |
| wlp648 brettanomyces bruxellensis trois vrai | Ale | Slant | 50 ml | White labs |