

# Brett Saison

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **6.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (45.1%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (30.1%)	79 %	10
Grain	Pszoniczny	0.7 kg (10.5%)	85 %	4
Grain	Carahell	0.7 kg (10.5%)	77 %	26
Sugar	Cukier kandyzowany	0.25 kg (3.8%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Nelson Sauvín	12 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White labs saison/bretanomuces blend	Ale	Liquid	400 ml	WLP