

Brett Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **5.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **11 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------------|-------|-----|
| Grain | Viking Pilsner malt | 1.65 kg (58.4%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.5 kg (17.7%) | 79 % | 10 |
| Grain | Malteurop Pszeniczny | 0.4 kg (14.1%) | 82 % | 4 |
| Grain | Abbey Castle | 0.2 kg (7.1%) | 80 % | 45 |
| Grain | Weyermann Zakwaszający | 0.0025 kg (0.1%) | 80 % | 6 |
| Sugar | Glukoza | 0.075 kg (2.7%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga Polish Hops | 7.5 g | 60 min | 10 % |
| Boil | Sybilla | 12.5 g | 20 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| WLP590 Labs | Ale | Liquid | 40 ml | White Labs |
| Amalgamation | Ale | Slant | 50 ml | --- |