

brett saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **6.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (64.5%)	85 %	7
Grain	bruntal - Pilsen Malt	0.5 kg (16.1%)	80.5 %	2
Grain	Pszeniczny	0.4 kg (12.9%)	85 %	4
Grain	Caramunich® typ I	0.2 kg (6.5%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	11.5 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile