

## Brett Saison v3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **35 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount       | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Pilzneński      | 5 kg (50%)   | 81 %  | 4   |
| Grain | Wheat, Flaked   | 2 kg (20%)   | 77 %  | 4   |
| Grain | Castle Pale Ale | 1.5 kg (15%) | 80 %  | 8   |
| Grain | Pszeniczny      | 1.3 kg (13%) | 85 %  | 4   |
| Grain | Oats, Flaked    | 0.2 kg (2%)  | 80 %  | 2   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 60 g   | 60 min | 7.9 %      |
| Boil    | Lubelski | 50 g   | 0 min  | 6.4 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Blend różnych szczepów i kultur | Ale  | Slant | 400 ml | White Labs |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 9.52 g | Mash    | 60 min |

|             |             |        |      |        |
|-------------|-------------|--------|------|--------|
| Water Agent | Lactic Acid | 9.52 g | Mash | 60 min |
| Fining      | Whirlfloc-T | 4.76 g | Boil | 10 min |