

# Brett Sour Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **5.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (66.7%)	80 %	8
Grain	Słód pszeniczny Bestmalz	1 kg (33.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	lunga	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	100 ml	Fermentum Mobile
WLP4613	Ale	Slant	1000 ml	---
1l- #16 sour brett				
Sanprobi IBS	Ale	Culture	8 g	---
12 tabletek				