

Bretted Rye Saison

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **5.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.8 kg (67.6%)	85 %	7
Grain	Žytni	1.8 kg (25.4%)	85 %	8
Sugar	sugar	0.5 kg (7%)	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp590	Ale	Liquid	200 ml	wlp
Wyeast - Brettanomyces lambicus	Ale	Liquid	1000 ml	Wyeast Labs