

# Dark Pomegranate Brett Saison

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **14.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (93%)	81 %	4
Grain	Special B Malt	0.15 kg (7%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Imperial Rustic	Ale	Liquid	50 ml	Imperial
WLP645 - Brettanomyces clausenii	Ale	Liquid	50 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z granatu	500 g	Secondary	14 day(s)