

Karp Brett Saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (85.1%)	--- %	4
Grain	Strzegom Monachijski typ I	0.4 kg (8.5%)	--- %	16
Grain	Strzegom pszeniczny	0.3 kg (6.4%)	--- %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	50 g	60 min	4.5 %
Boil	Kazbek	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Liquid	50 ml	Wyeast Labs