

## kolejny Brett Saison

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilzneński	3 kg (49.2%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (32.8%)	81 %	6
Adjunct	Pszenica niesłodowana	0.7 kg (11.5%)	75 %	3
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	25 g	60 min	12.9 %