

Brett Saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **94**
- SRM **9.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (86.4%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (7.4%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (4.9%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.05 kg (1.2%) | 60 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Ella (AUS) | 25 g | 60 min | 14.6 % |
| Boil | Ella (AUS) | 25 g | 20 min | 14.6 % |
| Boil | Mandarina Bavaria | 25 g | 20 min | 10 % |
| Boil | Mandarina Bavaria | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| Brettanomyces Blend | Ale | Liquid | 666 ml | White Labs |