

Brett Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 3 kg (96.8%) | 82 % | 4 |
| Sugar | Candi Sugar, Clear | 0.1 kg (3.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum MX | 20 g | 40 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| WLP670 - American Farmhouse Blend | Ale | Liquid | 100 ml | White Labs |

Notes

- Woda Kran 2:1 RO
Zacieranie 12L - 1 ml kwas mlekowy
Wyrzew 5.5L - 1.5ml kwas mlekowy
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