

brett saison #2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Pszeniczny weyermann	1 kg (14.5%)	85 %	4
Grain	Caramunich® typ I	0.4 kg (5.8%)	73 %	80
Grain	Wiedeński	0.5 kg (7.2%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	28 g	60 min	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp590 french saison ale	Ale	Slant	140 ml	White labs
wlp648 brettanomyces bruxellensis trois vrai	Ale	Slant	50 ml	White labs