

Brett Saison BA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **4.6**
- 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 **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37.7%)	81 %	4
Grain	Briess - Pale Ale Malt	1.3 kg (24.5%)	80 %	7
Grain	Żytni	0.9 kg (17%)	85 %	8
Grain	Płatki orkiszowe	0.5 kg (9.4%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.45 kg (8.5%)	82 %	5
Grain	Weyermann - Acidulated Malt	0.15 kg (2.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	60 min	14 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %
Whirlpool	Simcoe	40 g	0 min	13.2 %

Yeasts

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

Notes

- Fermentacja miesiąc.
Na cichą do 10l 20g kostek dębowych ameryk - średnio opiekanych - wymoczonych w białym winie
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