

Bretted Rye Saison

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.8 kg (67.6%) | 85 % | 7 |
| Grain | Žytni | 1.8 kg (25.4%) | 85 % | 8 |
| Sugar | sugar | 0.5 kg (7%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|---------|-------------|
| wlp590 | Ale | Liquid | 200 ml | wlp |
| Wyeast - Brettanomyces lambicus | Ale | Liquid | 1000 ml | Wyeast Labs |