

Imperial Brett Saison

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **6**
- SRM **11.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (5%) | 76 % | 150 |
| Grain | Abbey Castle | 0.25 kg (5%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka PolishHops | 5 g | 60 min | 8.4 % |

Yeasts

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