

Karp Brett Saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **5**
- 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 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (85.1%) | --- % | 4 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (8.5%) | --- % | 16 |
| Grain | Strzegom pszeniczny | 0.3 kg (6.4%) | --- % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Kazbek | 50 g | 60 min | 4.5 % |
| Boil | Kazbek | 50 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale | Liquid | 50 ml | Wyeast Labs |