

# Sour Brett Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **7.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 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 **30 min**
- Temp **73 C**, Time **30 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 **30 min** at **70C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.25 kg (85%)	81 %	4
Grain	Weyermann - Carawheat	0.5 kg (10%)	77 %	97
Grain	Słód owsiany Simpsons	0.25 kg (5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile
Brettanomyces blend	Ale	Liquid	50 ml	Zz