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