

## #125 Covid pseudo Saison

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **39**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Malteurop Lager     | 3.5 kg (85.4%) | 82 %   | 3   |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.9%)  | 75 %   | 150 |
| Grain | Malteurop Wheat     | 0.4 kg (9.8%)  | 86.8 % | 5   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Sabro | 20 g   | 60 min | 13.6 %     |
| Boil    | Sabro | 30 g   | 10 min | 13.6 %     |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 200 ml | Fermentum Mobile |

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 20 g   | Boil    | 15 min |

|        |          |      |      |        |
|--------|----------|------|------|--------|
| Flavor | Curacao  | 20 g | Boil | 15 min |
| Flavor | Kolendra | 20 g | Boil | 15 min |