

## #132 Pseudo Saison v.2

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **3.3**
- 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 | Karmelowy Czerwony | 0.2 kg (4.9%)  | 75 %   | 59  |
| Grain | Malteurop Wheat    | 0.4 kg (9.8%)  | 86.8 % | 5   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 60 min | 15.5 %     |
| Boil    | Chinook | 40 g   | 10 min | 15.5 %     |

### Yeasts

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

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 20 g   | Boil    | 10 min |

|        |          |      |      |        |
|--------|----------|------|------|--------|
| Flavor | Kolendra | 10 g | Boil | 10 min |
|--------|----------|------|------|--------|