

Saison Palmer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.5**
- 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 **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (66.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (11.1%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |
| Sugar | Cukier biały | 0.5 kg (11.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 6.1 % |
| Whirlpool | Styrian Cardinal | 30 g | 15 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | Fermentis |