

# Saison Palmer

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- 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