

# Schizzmatik Saison

- Gravity **15.5 BLG**
- ABV ---
- IBU **20**
- SRM **6.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.497 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **-9.5 liter(s)** of **76C** water

## Fermentables

| Type  | Name               | Amount   | Yield | EBC |
|-------|--------------------|----------|-------|-----|
| Grain | Pilsner (2 Row) UK | 4.76 kg  | 78 %  | 5   |
| Grain | Monachijski        | 0.34 kg  | 80 %  | 20  |
| Grain | Pszeniczny         | 0.34 kg  | 85 %  | 4   |
| Grain | Caramunich Malt    | 0.057 kg | 77 %  | 110 |
| Sugar | cukier             | 0.37 kg  | 100 % | 1   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 25 g   | 60 min | 7.5 %      |
| Boil    | Cascade | 10 g   | 15 min | 7.5 %      |

## Yeasts

| Name               | Type | Form   | Amount  | Laboratory |
|--------------------|------|--------|---------|------------|
| French Saison 3711 | Ale  | Liquid | 1300 ml | Whyeast    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |      |      |        |
|--------|----------------|------|------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 10 min |
|--------|----------------|------|------|--------|