

## #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
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