

## #141 Pseudo Saison v.4

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **59**
- SRM **2.4**
- 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 **16.4 liter(s)**
- Total mash volume **20.6 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 **16.4 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 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 (83.3%) | 82 %  | 3   |
| Grain | Weyermann - Carapils | 0.3 kg (7.1%)  | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (9.5%)  | 60 %  | 3   |

### Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 15.4 %     |
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 10 min | 15.4 %     |
| Whirlpool | Enigma (AUS)           | 50 g   | 30 min | 18.2 %     |

### 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 | 15 g | Boil | 10 min |