

#146 Pseudo Saison v.5

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **33**
- 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 | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Chinook | 15 g | 10 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 18.5 g | Boil | 10 min |

| | | | | |
|--------|-----------------|------|------|--------|
| Flavor | Kolendra | 15 g | Boil | 10 min |
| Flavor | Trawa cytrynowa | 15 g | Boil | 10 min |