

# 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
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Fining	Mech irlandzki	10 g	Boil	10 min
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