# #125 Covid pseudo Saison

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **39**
- SRM **4.5**
- 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 | Strzegom Karmel 150 | 0.2 kg *(4.9%)* | 75 % | 150 |
| Grain | Malteurop Wheat | 0.4 kg *(9.8%)* | 86.8 % | 5 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Sabro | 20 g | 60 min | 13.6 % |
| Boil | Sabro | 30 g | 10 min | 13.6 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM27 Artefakty trapistów | Ale | Liquid | 200 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Trawa cytrynowa | 20 g | Boil | 15 min |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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|---|---|---|---|---|
| Flavor | Curacao | 20 g | Boil | 15 min |
| Flavor | Kolendra | 20 g | Boil | 15 min |