#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

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

Flavor	Curacao	20 g	Boil	10 min
Flavor	Kolendra	15 g	Boil	10 min