

American Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **6.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Pszeniczny	1 kg (17.9%)	82 %	4.5
Grain	Strzegom Monachijski typ II	0.8 kg (14.3%)	79 %	15
Grain	Słód Orkiszowy	0.3 kg (5.4%)	82 %	4.5
Grain	Aroma CastleMalting	0.25 kg (4.5%)	78 %	100
Grain	Acid Malt	0.25 kg (4.5%)	--- %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.5 %
Boil	Amarillo	5 g	50 min	8.8 %
Boil	Citra	5 g	40 min	13.5 %
Boil	Amarillo	5 g	30 min	8.8 %
Boil	Citra	5 g	25 min	13.5 %
Boil	Cascade	5 g	20 min	7.1 %
Boil	Amarillo	5 g	15 min	8.8 %

Boil	Citra	5 g	10 min	13.5 %
Boil	Cascade	5 g	5 min	7.1 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Aroma (end of boil)	Amarillo	15 g	0 min	8.8 %
Aroma (end of boil)	Cascade	20 g	0 min	7.1 %
Dry Hop	Citra	20 g	---	13.5 %
Dry Hop	Amarillo	20 g	---	8.8 %
Dry Hop	Cascade	20 g	---	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saison Blend II	Ale	Liquid	35 ml	The Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	0 min
Other	Pożywka dla drożdży	2.5 g	Boil	15 min
Fining	Whirflock T	2 g	Boil	15 min

Notes

- Chmiel "na zimno" zostaną dodane pod koniec fermentacji burzliwej.
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