

AMERICAN SAISON

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.75 kg (80.6%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.3 kg (6.5%) | 75 % | 3 |
| Grain | Pszeniczny | 0.3 kg (6.5%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (6.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 8.5 % |
| Boil | Curacao | 20 g | 15 min | 1 % |
| Aroma (end of boil) | Huell Melon | 20 g | 5 min | 7.5 % |
| Dry Hop | Huell Melon | 80 g | 4 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 11.5 g | Danstar |