

# AMERICAN SAISON

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- 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