

# American Saison

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **6.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Aromatic Malt	0.2 kg (3.6%)	78 %	150
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	4
Sugar	Glukoza	0.2 kg (3.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	14.4 %
Boil	Ariana	10 g	5 min	8.9 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	14.4 %
Aroma (end of boil)	Ariana	20 g	5 min	8.9 %
Dry Hop	Ariana	30 g	3 day(s)	8.9 %
Dry Hop	Falconers Flight	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wallonian farmhouse Ale	Ale	Liquid	1000 ml	yeast bay
Bressel Bretanomyces blend	Ale	Liquid	1000 ml	Yeast Bay

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	20 g	Boil	5 min

### Notes

- Warka dzielona na dwa 12 litrowe fermentory.  
 Jeden z bretami - drugi z sacharomyces.  
 Chmiele na zimno - sacharomyces Ariana 30 g  
 Brety - falconers flight 30 g  
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