

# 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    |