

American Saison

- 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 farmhause 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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