

# AMERICAN SAISON

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **5.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Wiedeński	1 kg (16.7%)	79 %	10
Grain	Abbey	0.5 kg (8.3%)	75 %	45
Sugar	Cukier kandyzowany biały	0.5 kg (8.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	10 g	60 min	15 %
Boil	Jarrylo	20 g	20 min	15 %
Boil	Jarrylo	20 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-134	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min
Water Agent	Gips piwowarski	5 g	Mash	70 min