

## american saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **7.6**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.7 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.4%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (41.4%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (10.4%)	85 %	3
Grain	Strzegom Karmel 300	0.13 kg (2.7%)	70 %	299
Grain	Abbey Castle	0.2 kg (4.1%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	7 g	60 min	9.8 %
Boil	Waimea	20 g	10 min	17.4 %
Boil	Waimea	17 g	5 min	17.4 %
Boil	Cascade whole leaf	50 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Slant	200 ml	Mangrove Jack's