

# American Saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **14.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (30.9%)	82 %	4
Grain	Viking Vienna Malt	1 kg (15.4%)	79 %	7
Grain	Caraamber	0.78 kg (12%)	75 %	59
Grain	Carabelge	0.5 kg (7.7%)	80 %	30
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.1%)	75 %	20
Grain	Cara-Pils/Dextrine	0.5 kg (7.7%)	72 %	4
Grain	Słód Caramunich Typ II Weyermann	1 kg (15.4%)	73 %	120
Grain	Pszenica niesłodowana	0.5 kg (7.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Sorachi Ace	15 g	15 min	10 %
Aroma (end of boil)	Sabro (USA)	20 g	15 min	14.8 %

## Yeasts

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