

# American Saison

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **9.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Strzegom Pale Ale	1 kg (15.4%)	79 %	6
Grain	Żytni	1 kg (15.4%)	85 %	8
Grain	Carahell	0.2 kg (3.1%)	77 %	26
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400
Grain	Słód zakwaszający	0.1 kg (1.5%)	1 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Sorachi Ace	30 g	15 min	12 %
Aroma (end of boil)	Sorachi Ace	30 g	1 min	12 %
Aroma (end of boil)	Sorachi Ace	30 g	5 min	12 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Curaçao	20 g	Boil	15 min