

# AFRO-AMERICAN SAISON

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.2 kg (82.4%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	0.5 kg (9.8%)	80.5 %	9
Grain	Słód pszeniczny	0.4 kg (7.8%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	23 g	60 min	11.2 %
Aroma (end of boil)	Mosaic	30 g	1 min	11.5 %
Dry Hop	Mosaic	30 g	3 day(s)	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Slant	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	Aframom madagaskarski	5 g	Boil	1 min
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