

# AmerFarmhouseSaion

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **2.9**
- Style **Saion**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 4 kg (72.7%)  | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 0.5 kg (9.1%) | 85 %   | 5   |
| Grain | Barley, Flaked             | 0.5 kg (9.1%) | 70 %   | 4   |
| Sugar | Cukier                     | 0.5 kg (9.1%) | 99 %   | --- |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | lunga  | 15 g   | 60 min | 11 %       |
| Aroma (end of boil) | Citra  | 20 g   | 5 min  | 14.5 %     |
| Aroma (end of boil) | Mosaic | 20 g   | 5 min  | 11.6 %     |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory |
|--------------------|------|--------|--------|------------|
| American Farmhouse | Ale  | Liquid | 100 ml | Omega      |