

# American Saison

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **5.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (88.9%)	81 %	4
Grain	Caramunich® typ I	0.2 kg (5.6%)	73 %	80
Grain	Monachijski	0.2 kg (5.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	24 g	60 min	10 %