

# AMERICAN SAISON

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **6.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting pilzneński	4 kg (63.5%)	81 %	3.5
Grain	CastleMalting wiedeński	1 kg (15.9%)	80 %	5
Grain	CastleMalting pszeniczny	1 kg (15.9%)	80 %	5
Grain	Carahell	0.1 kg (1.6%)	77 %	26
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	Glacier	10 g	15 min	5 %
Aroma (end of boil)	Glacier	10 g	10 min	5 %
Aroma (end of boil)	Glacier	10 g	5 min	5 %
Dry Hop	Glacier	70 g	5 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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BE-135	Ale	Slant	300 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	jagoda suszona	200 g	Secondary	14 day(s)