

# American Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **5.3**
- Style **Saison**

## Batch size

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

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (48.4%)	81 %	4
Grain	Strzegom Monachijski typ I	1.3 kg (34.9%)	79 %	16
Sugar	Cukier biały	0.4 kg (10.8%)	100 %	0
Grain	Płatki orkiszowe	0.22 kg (5.9%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	8.25 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	15 g	Boil	5 min