

American Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **5.5**
- 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.99 kg (51.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.33 kg (34.5%) | 79 % | 16 |
| Sugar | cukier | 0.35 kg (9.1%) | 100 % | 0 |
| Grain | Płatki orkiszowe | 0.18 kg (4.7%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 18 g | 60 min | 10 % |
| Boil | Centennial | 20 g | 5 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka słodkiej pomarańczy | 25 g | Boil | 5 min |