

# American Saison

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (31.3%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	2 kg (31.3%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	1 kg (15.6%)	80.5 %	6
Grain	Monachijski	1 kg (15.6%)	80 %	16
Grain	Rice, Flaked	0.4 kg (6.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.8 %
Aroma (end of boil)	Michigan Cooper	10 g	5 min	10 %
Aroma (end of boil)	Mackimac	10 g	5 min	10.5 %
Whirlpool	Michigan Cooper	15 g	15 min	10 %
Whirlpool	Mackimac	15 g	15 min	10.5 %
Dry Hop	Michigan Cooper	25 g	1 day(s)	10 %
Dry Hop	Mackimac	25 g	1 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- rain Weight:6.4 kilograms  
Grain Temperature:20° C  
Strike Water Amount:19.5 liters  
Target Mash Temperature:66° C  
Equipment Loss:0° C  
Strike Water Temperature:72.3° C

14.5 21l + 9 1l = 14 22l

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