

American Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **33**
- SRM **6.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (82%)	80 %	4
Grain	Pszeniczny	0.3 kg (9.8%)	85 %	4
Grain	Biscuit Malt	0.15 kg (4.9%)	79 %	45
Grain	Caramel/Crystal Malt - 120L	0.1 kg (3.3%)	72 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Citra	10 g	5 min	13.5 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Citra	10 g	0 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11 g	Fermentis