

# 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  |