

# American Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **8.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (63.2%)	81 %	4
Grain	Strzegom Pale Ale	1 kg (15.8%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (15.8%)	81 %	6
Grain	Caraaroma	0.17 kg (2.7%)	78 %	400
Grain	Carahell	0.16 kg (2.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	20 g	80 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Whirlpool	Nelson Sauvignon	50 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	Orange peel	20 g	Boil	15 min
Spice	Curacao	10 g	Boil	15 min
Spice	Trawa cytrynowa	5 g	Boil	15 min
Spice	Aframom	3 g	Boil	15 min

## Notes

- Profil wody zbliżony do Antwerpen (wg Bru'n Water):  
Ca Mg Na SO4 Cl pH  
64 6 16 52 35 5.3  
*Dec 4, 2017, 5:11 PM*