

american saison (Tomek)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **7.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (46.2%) | 80 % | 4 |
| Grain | Caramunich® typ I | 0.5 kg (7.7%) | 73 % | 80 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |
| Grain | Grodziski pszeniczny wędzony czereśnią | 2 kg (30.8%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 45 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 15.5 % |
| Aroma (end of boil) | MICHIGAN COPPER | 30 g | 5 min | 11 % |
| Dry Hop | Strata | 30 g | 5 day(s) | 13.6 % |
| Dry Hop | MACKINAC | 30 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Safale BE-134 | Ale | Dry | 11.5 g | Fermentis |