

## 30#American Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **45 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name             | Amount       | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | Pilzneński       | 2.5 kg (50%) | 81 %  | 4   |
| Grain | Monachijski      | 2.3 kg (46%) | 80 %  | 16  |
| Grain | Płatki orkiszowe | 0.2 kg (4%)  | 80 %  | 4   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 15 g   | 60 min   | 10.5 %     |
| Boil    | Centennial | 10 g   | 30 min   | 10.5 %     |
| Boil    | Centennial | 5 g    | 5 min    | 10.5 %     |
| Dry Hop | Centennial | 30 g   | 7 day(s) | 10.5 %     |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory       |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 100 ml | Fermentum Mobile |