

American Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **6.4**
- Style **Saison**

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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (53.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (17.9%) | 82 % | 4.5 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (14.3%) | 79 % | 15 |
| Grain | Słód Orkiszowy | 0.3 kg (5.4%) | 82 % | 4.5 |
| Grain | Aroma CastleMalting | 0.25 kg (4.5%) | 78 % | 100 |
| Grain | Acid Malt | 0.25 kg (4.5%) | --- % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 13.5 % |
| Boil | Amarillo | 5 g | 50 min | 8.8 % |
| Boil | Citra | 5 g | 40 min | 13.5 % |
| Boil | Amarillo | 5 g | 30 min | 8.8 % |
| Boil | Citra | 5 g | 25 min | 13.5 % |
| Boil | Cascade | 5 g | 20 min | 7.1 % |
| Boil | Amarillo | 5 g | 15 min | 8.8 % |

| | | | | |
|---------------------|----------|------|--------|--------|
| Boil | Citra | 5 g | 10 min | 13.5 % |
| Boil | Cascade | 5 g | 5 min | 7.1 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 8.8 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 7.1 % |
| Dry Hop | Citra | 20 g | --- | 13.5 % |
| Dry Hop | Amarillo | 20 g | --- | 8.8 % |
| Dry Hop | Cascade | 20 g | --- | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|---------------|
| Saison Blend II | Ale | Liquid | 35 ml | The Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 2 g | Mash | 0 min |
| Other | Pożywka dla drożdży | 2.5 g | Boil | 15 min |
| Fining | Whirflock T | 2 g | Boil | 15 min |

Notes

- Chmiele "na zimno" zostaną dodane pod koniec fermentacji burzliwej.
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