

# American Saison

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **7.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **79C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	6
Grain	Pszeniczny	1 kg (16.7%)	85 %	5
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	50
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	15
Grain	Strzegom Monachijski typ II	0.5 kg (8.3%)	79 %	22
Grain	Strzegom Bursztynowy	0.5 kg (8.3%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	22 g	75 min	5.56 %
Boil	Saaz (Czech Republic)	16 g	55 min	5.56 %
Boil	Saaz (Czech Republic)	12 g	35 min	5.56 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	kolendra	15 g	Boil	30 min
Spice	trawa cytrynowa   napar	15 g	Secondary	7 day(s)