

American Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **9.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (57.4%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (17%)	79 %	10
Grain	Strzegom Pszeniczny	0.7 kg (14.9%)	81 %	6
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Citra	10 g	15 min	12 %
Boil	Mandarina Bavaria	10 g	15 min	10 %
Boil	Equinox	10 g	15 min	13.1 %
Whirlpool	Citra	10 g	5 min	12 %
Whirlpool	Mandarina Bavaria	10 g	5 min	10 %
Whirlpool	Equinox	10 g	5 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.51 g	---