

# American Saison 2017

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **64**
- SRM **3.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	3
Adjunct	Pszenica niestodowana	1.5 kg (27.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Mosaic	40 g	30 min	10 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Whirlpool	Mosaic	10 g	5 min	13.1 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %
Dry Hop	Equinox	30 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's