

AmSaison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (77.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.6%)	79 %	16
Grain	Strzegom Pszeniczny	0.4 kg (6.9%)	81 %	6
Sugar	Candi Sugar, Clear	0.4 kg (6.9%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %
Boil	Cascade PL	20 g	20 min	5.2 %
Boil	Citra	40 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	---