

Session American Saison

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **52**
- SRM **8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (51.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (17.2%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.5 kg (17.2%) | 81 % | 6 |
| Grain | Carahell | 0.2 kg (6.9%) | 77 % | 26 |
| Grain | Caraaroma | 0.1 kg (3.4%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (3.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil | lunga | 10 g | 50 min | 11 % |
| Boil | lunga | 10 g | 40 min | 11 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |
| Dry Hop | Citra | 35 g | 14 day(s) | 12 % |
| Dry Hop | Mosaic | 35 g | 14 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 12 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 10 min |