

AmerFarmhouseSaion

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **2.9**
- Style **Saion**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (72.7%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (9.1%) | 85 % | 5 |
| Grain | Barley, Flaked | 0.5 kg (9.1%) | 70 % | 4 |
| Sugar | Cukier | 0.5 kg (9.1%) | 99 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Iunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 14.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|------------|
| American Farmhouse | Ale | Liquid | 100 ml | Omega |