

## AMERICAN SAISON 17-6

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- Gravity **11.9 BLG**
- ABV ---
- IBU **47**
- SRM **12.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (68.2%)	80 %	4
Grain	Pszeniczny	1 kg (22.7%)	85 %	4
Grain	Caraaroma	0.2 kg (4.5%)	78 %	400
Grain	Wheat, Flaked	0.2 kg (4.5%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M29 French Saison	Ale	Dry	12 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min
Flavor	pomarańcze	1000 g	Boil	10 min
Flavor	pomarańcze	400 g	Secondary	4 day(s)