

american saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **7.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (41.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (41.4%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 0.5 kg (10.4%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.13 kg (2.7%) | 70 % | 299 |
| Grain | Abbey Castle | 0.2 kg (4.1%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Centennial | 7 g | 60 min | 9.8 % |
| Boil | Waimea | 20 g | 10 min | 17.4 % |
| Boil | Waimea | 17 g | 5 min | 17.4 % |
| Boil | Cascade whole leaf | 50 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Slant | 200 ml | Mangrove Jack's |