

# American Saison

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **5.5**
- Style **Saison**

## Batch size

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

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.99 kg (51.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1.33 kg (34.5%)	79 %	16
Sugar	cukier	0.35 kg (9.1%)	100 %	0
Grain	Płatki orkiszowe	0.18 kg (4.7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	18 g	60 min	10 %
Boil	Centennial	20 g	5 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	25 g	Boil	5 min