

# AMERICAN SAISON 23

- Gravity **12.1 BLG**
- ABV ---
- IBU **52**
- SRM **5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 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 **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (68.2%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (22.7%)	81 %	6
Grain	Caramunich® typ I	0.1 kg (2.3%)	73 %	80
Grain	Płatki owsiane	0.3 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Simcoe	20 g	0 min	13.2 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Amarillo	30 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Sucha skórka pomarańczowa	15 g	Primary	3 day(s)
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