

## american saison (Tomek)

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **7.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Caramunich® typ I	0.5 kg (7.7%)	73 %	80
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10
Grain	Grodziski pszeniczny wędzony czereśnią	2 kg (30.8%)	80 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Aroma (end of boil)	MICHIGAN COPPER	30 g	5 min	11 %
Dry Hop	Strata	30 g	5 day(s)	13.6 %
Dry Hop	MACKINAC	30 g	5 day(s)	11 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale BE-134	Ale	Dry	11.5 g	Fermentis