

# AmSaison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **54**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.8%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (7.8%)	81 %	6
Sugar	Candi Sugar, Clear	0.4 kg (6.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	40 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	---