

Saison 'Merican

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **49 C**, Time **10 min**
- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **51.6C**
- Add grains
- Keep mash **10 min** at **49C**
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (56.6%)	81 %	4
Grain	Strzegom Żytni	1 kg (18.9%)	85 %	8
Grain	Malteurop Wiedeński	0.6 kg (11.3%)	79 %	8
Grain	Oats, Flaked	0.5 kg (9.4%)	80 %	2
Sugar	Turbinado	0.2 kg (3.8%)	95.7 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	90 min	12.1 %
Aroma (end of boil)	Mosaic	50 g	0 min	11.8 %
Aroma (end of boil)	Citra	25 g	0 min	14.2 %
Aroma (end of boil)	Pacifica (NZ)	15 g	0 min	4.8 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.3 %
Dry Hop	Mosaic	50 g	7 day(s)	11.8 %
Dry Hop	Citra	25 g	7 day(s)	14.2 %
Dry Hop	Pacifica (NZ)	15 g	7 day(s)	4.8 %
Dry Hop	Amarillo	10 g	7 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Liquid	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	15 min

Notes

- 100% wody RO
Ca 60, Mg 5, Na 8, SO4 76, Cl 68, estimated pH 5.38
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