

## 30#American Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **45 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Monachijski	2.3 kg (46%)	80 %	16
Grain	Płatki orkiszowe	0.2 kg (4%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Centennial	5 g	5 min	10.5 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	100 ml	Fermentum Mobile