

# AmerFarmhouseSaion

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **2.9**
- Style **Saion**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (72.7%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.5 kg (9.1%)	85 %	5
Grain	Barley, Flaked	0.5 kg (9.1%)	70 %	4
Sugar	Cukier	0.5 kg (9.1%)	99 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Citra	20 g	5 min	14.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
American Farmhouse	Ale	Liquid	100 ml	Omega