

# AMERICAN SAISON 1(6)

- Gravity **13.9 BLG**
- ABV ---
- IBU **83**
- SRM **14.9**
- Style **Saison**

## 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 **18 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Strzegom pszeniczny	0.8 kg (16%)	81 %	6
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	10 %
Boil	Mandarina Bavaria	20 g	30 min	10 %
Boil	Mandarina Bavaria	30 g	15 min	10 %
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	30 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %
Aroma (end of boil)	Equinox	20 g	15 min	13.1 %
Whirlpool	Equinox	20 g	0 min	13.1 %

Dry Hop	Equinox	60 g	4 day(s)	13.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	10 min
Flavor	Limonka bez miąższu	50 g	Boil	10 min
Flavor	Pomarańcz	80 g	Boil	10 min
Fining	Mech irlandzki	5 g	Boil	10 min

## Notes

- Warzenie zgodnie z powyższą recepturą zaplanowane na 11.03.16.  
*Feb 28, 2016, 10:22 PM*