

## Americano saison

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (63.3%)	80 %	5
Grain	Viking Pilsner malt	0.7 kg (23.3%)	82 %	4
Grain	Pszeniczny	0.4 kg (13.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	5 g	60 min	15 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Cascade	10 g	10 min	6 %