

# Saison USA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **10.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (37.7%)	82 %	4
Grain	monachijski castlemalting	1.5 kg (28.3%)	--- %	25
Grain	Weyermann - Pale Wheat Malt	0.8 kg (15.1%)	85 %	5
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Sugar	Candi Sugar, Clear	0.5 kg (9.4%)	78.3 %	2
Grain	zakwaszający	0.1 kg (1.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	30 g	20 min	16.1 %
Whirlpool	Tomahawk	30 g	10 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp590	Ale	Slant	150 ml	White Laps

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min