

## Session American Saison

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **52**
- SRM **8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (51.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (17.2%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (17.2%)	81 %	6
Grain	Carahell	0.2 kg (6.9%)	77 %	26
Grain	Caraaroma	0.1 kg (3.4%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (3.4%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	11 %
Boil	lunga	10 g	40 min	11 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Dry Hop	Citra	35 g	14 day(s)	12 %
Dry Hop	Mosaic	35 g	14 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	12 g	Danstar

### Extras

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