

BB Saison

Category: 16 - Belgian and French Ale
Subcategory: C - Saison


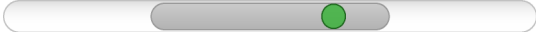
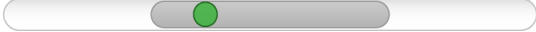

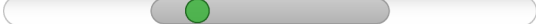
Author: Brewers Best
Date: 5/2/2014

Kettle Volume: 3.0 gal @ 212 °F (1.094)	Efficiency: 84.97%
Boil Duration: 1.0 h	Attenuation: 81.5%
Evaporation: 0.3 gal	
Water Volume Added: 2.41 gal	
Final Volume: 5.0 gal @ 68 °F (1.054)	

Ingredients:

1.0 lb (14.3%) Vienna Malt; Briess - added during mash
12.0 oz (10.7%) White Wheat Malt; Briess - added during mash
4.0 oz (3.6%) 2-Row Caramel Malt 30L; Briess - added during mash
3.0 lb (42.9%) CBW® Golden Light Powder (Dry Malt Extract); Briess - added during boil, boiled 60.0 m
1.0 oz (50.0%) Hallertauer Tradition (5.2%) - added during boil, boiled 60.0 m
0.5 oz (25.0%) Hallertauer Hersbrucker (2.0%) - added during boil, boiled 30.0 m
1.0 lb (14.3%) CBW® Golden Light Powder (Dry Malt Extract); Briess - added during boil, boiled 15.0 m
1.0 lb (14.3%) Candi Sugar Golden - added during boil, boiled 15.0 m
0.5 oz Bitter Curacao/Bitter Orange (Peel) - added during boil, boiled 15.0 m
0.036 oz Grains of Paradise - added during boil, boiled 15.0 m
0.5 oz Clementine peel - added during boil, boiled 15.0 m
0.5 oz (25.0%) Hallertauer Hersbrucker (2.0%) - added during boil, boiled 1.5 m
1.0 ea White Labs WLP550 Belgian Ale
1.0 ea Danstar Belgian Saison Style

Style:

Recipe	Guideline	
Original Gravity: 1.054	1.048 - 1.065	
Terminal Gravity: 1.010	1.002 - 1.012	
Color: 6.78 SRM	5.0 - 14.0	
Alcohol: 5.77%	5.0% - 7.0%	
Bitterness: 22.4	20.0 - 35.0	

Notes:

1. Mash Specialty Grains in 1.0 gal for 50 mins at 148 - 153 F. Sparge with 0.5 gal at same Temp.
2. Add LME, top off to 3.0 gallons, and proceed with boil and hop additions.
3. Add water to obtain 5 gallons OG 1.054 (1.052 @ 74.8 F)
Primary Ferment for 14 days at 58 - 60 F.
FG 1.010 (1.010 @ 61.6 F)
4. Keg on 4/26/14