

Summer Saison

Created by Don Levey on 08/11/2007

| Brew Target Statistics | | | | | | | |
|------------------------|--------|--------------------------|------------|-------------------------|-----------------|--------------------|--------|
| Style | Saison | Efficiency | 75.0 % | Pre-boil Volume | 6.50 gallons US | OG | 1.070 |
| IBU | 25.2 | Mash Ratio | 1.25 qt/lb | Post-boil Volume | 5.50 gallons US | FG | 1.017 |
| SRM | 5.7 | Mash Time | 80 min | Boil Time | 60 min | Attenuation | 75.0 % |
| ABV | 6.9 % | Liquor Temp. Loss | 0.0 F | Evaporation | 1 gallons | | |

| Fermentables | | | | | |
|-------------------------|---------------------|-------------|-------------------|------------|--------|
| Name | Quantity | Percent | Extract Potential | SRM | Method |
| Belgian Pils | 11 lb | 79.3 % | 1.035/lb/gal | 1.8 | Mash |
| German Munich | 1 lb | 7.2 % | 1.037/lb/gal | 8 | Mash |
| Belgian Wheat | 0.75 lb | 5.4 % | 1.038/lb/gal | 1.8 | Mash |
| Belgian CaraMunich | 0.13 lb | 0.9 % | 1.033/lb/gal | 75 | Mash |
| White Cane Sugar (Gran) | 1 lb | 7.2 % | 1.042/lb/gal | 0 | Steep |
| Totals: | 13.88 pounds | 100% | 1.070 | 5.7 | |

| Mash Schedule | | | | | | |
|---------------|------------|----------|----------|--------------|--------------|--|
| Type | Start Temp | End Temp | Method | Ramp Minutes | Step Minutes | Instructions |
| protein | 122 F | 122 F | infusion | 0 | 20 | Mash in with 4.0 gallons US of water at 130.3 F |
| alpha | 156 F | 156 F | infusion | 0 | 60 | Add 2.8 gallons US of water at 212.0 F |
| sparge | 170 F | 170 F | fly | 0 | 60 | Sparge with 1.4 gallons US at 170.0F to collect 6.5 gallons US |

| Flavor Addition Schedule | | | | | |
|--------------------------|-------------------|--------|-------------|-------|------|
| Name | Quantity | Form | Alpha | Stage | Time |
| Hal. Hersbrucker | 2 oz | Pellet | 4.0 | Boil | 60 |
| Hal. Hersbrucker | 1 oz | Pellet | 4.0 | Boil | 4 |
| Hop totals: | 3.0 ounces | | 25.2 | | |

| Fermentation Schedule | |
|-----------------------|---------------------------------|
| Yeast | WLP565 Belgian Saison I Yeast |
| | Fermentation temperature |