

Lamere's Saison



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

Author:

Kettle Volume: 6.23 gal @ 212 °F (1.058) Efficiency: 75.0%
Boil Duration: 1 h Attenuation: 90%
Evaporation: 0.5 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.063)

Ingredients:

9.5 lb (74.5%) American 2-row - added during mash
.75 lb (5.9%) Vienna Malt; Briess - added during mash
1.5 lb (11.8%) White Wheat Malt; Briess - added during mash
1 oz (25.0%) East Kent Goldings (5.0%) - added during boil, boiled 60 m
1 oz (25.0%) Styrian Goldings (6.0%) - added during boil, boiled 20 m
1 lb (7.8%) White Table Sugar (Sucrose) - added during boil, boiled 10 m
2 oz (50.0%) Czech Saaz (5.0%) - added during boil
1 ea WYeast 3724 Belgian Saison™

Style:

Recipe	Guideline	
Original Gravity: 1.063	1.048 - 1.065	
Terminal Gravity: 1.006	1.002 - 1.012	
Color: 4.27 SRM	5.0 - 14.0	
Alcohol: 7.45%	5.0% - 7.0%	
Bitterness: 28.5	20.0 - 35.0	

Analysis:

Efficiency: 75.0%
Kettle Gravity: 1.058
Original Gravity: 1.063

Apparent	Real	Weight	Calories
Attenuation: 90%	72.5%	Alcohol: 21.0 g	144.91 kcal
Terminal Extract: 1.006	1.017	Carbs: 14.82 g	56.3 kcal
		Protein: 1.04 g	4.15 kcal
% Alcohol: 7.45% ABV	5.88% ABW		Total: 205.36 kcal