

Mosaic Saison



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

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Kettle Volume: 12.21 gal @ 212 °F (1.059) Efficiency: 80%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal @ 68 °F (1.063)

Ingredients:

24.0 lb (96.0%) Belgian Pils - added during mash
1.0 lb (4.0%) Caramel Malt 20L; Briess - added during mash
1.5 oz (27.3%) Magnum (14.5%) - added during boil, boiled 60 m
2 oz (36.4%) Mosaic; Hop Union (12.2%) - added during boil, boiled 10 m
2 tsp Irish Moss - added during boil, boiled 10 m
2 tsp Wyeast Nutrient - added during boil, boiled 10 m
2 oz (36.4%) Mosaic; Hop Union (12.2%) - added after boil, steeped 10 m
2.0 ea White Labs WLP565 Belgian Saison I

Style:

Recipe	Guideline	
Original Gravity: 1.063	1.048 - 1.065	
Terminal Gravity: 1.016	1.002 - 1.012	
Color: 5.75 SRM	5.0 - 14.0	
Alcohol: 6.19%	5.0% - 7.0%	
Bitterness: 53.7	20.0 - 35.0	

Analysis:

Efficiency: 80%
Kettle Gravity: 1.059
Original Gravity: 1.063

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.9%	Alcohol: 17.45 g	120.4 kcal
Terminal Extract: 1.016	1.024	Carbs: 21.86 g	83.06 kcal
		Protein: 1.53 g	6.12 kcal
% Alcohol: 6.19% ABV	4.84% ABV		Total: 209.58 kcal