

Raspberry Saison

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



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Kettle Volume: 6.48 gal @ 212 °F (1.035) Efficiency: 80%
Boil Duration: 1 h Attenuation: 80%
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.040)

Ingredients:

7.0 lb (87.5%) Belgian Pils - added during mash
1 lb (12.5%) Caramel Malt 20L; Briess - added during mash
24 oz Raspberries (pureed) - added dry to secondary fermenter
.75 oz (27.3%) Styrian Goldings (6.0%) - added during boil, boiled 60 m
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m
1.0 tsp Irish Moss - added during boil, boiled 10 m
2 oz (72.7%) Styrian Goldings (6.0%) - added during boil
0.0 ea WYeast 3724 Belgian Saison™

Style:

Recipe	Guideline	
Original Gravity: 1.040	1.048 - 1.065	
Terminal Gravity: 1.008	1.002 - 1.012	
Color: 5.93 SRM	5.0 - 14.0	
Alcohol: 4.16%	5.0% - 7.0%	
Bitterness: 15.3	20.0 - 35.0	

Analysis:

Efficiency: 80%
Kettle Gravity: 1.035
Original Gravity: 1.040

Apparent	Real	Weight	Calories
Attenuation: 80%	64.6%	Alcohol: 11.72 g	80.84 kcal
Terminal Extract: 1.008	1.014	Carbs: 12.22 g	46.42 kcal
		Protein: 0.86 g	3.42 kcal
% Alcohol: 4.16% ABV	3.28% ABW		Total: 130.68 kcal