

Farmhouse Table Saison

Selected Style and Target Specs

25B-Strong Belgian Ale-Saison (Standard)

Minimum OG:	1.048 SG	Maximum OG:	1.065 SG
Minimum FG:	1.002 SG	Maximum FG:	1.008 SG
Minimum IBU:	20 IBU	Maximum IBU:	35 IBU
Minimum Color:	5.0 SRM	Maximum Color:	14.0 SRM

Recipe Overview

Wort Volume Before Boil:	13.00 US gals	Wort Volume After Boil:	12.25 US gals
Volume Transferred:	11.75 US gals	Water Added To Fermenter:	0.0 qts
Volume At Pitching:	11.75 US gals	Volume Of Finished Beer:	11.00 US gals
Expected Pre-Boil Gravity:	1.041 SG	Expected OG:	1.044 SG
Expected FG:	1.007 SG	Apparent Attenuation:	82.5 %
Expected ABV:	4.8 %	Expected ABW:	3.8 %
Expected IBU: (using Tinseth):	30.0 IBU	Expected Color: (using Morey):	2.6 SRM
BU:GU ratio:	0.68	Approx Color:	
Mash Efficiency:	80.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	64 °F		

Fermentables

Ingredient	Amount	%	MCU	When
Belgian Pilsen Malt	13lb 0oz	72.2 %	1.7	In Mash/Steeped
Spelt Malt	3lb 0oz	16.7 %	0.4	In Mash/Steeped
US Flaked Corn/Maize	2lb 0oz	11.1 %	0.1	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
US Nugget	13.0 %	0.50 oz	10.9	Loose Pellet Hops	First Wort Hopped
US Nugget	13.0 %	0.50 oz	8.3	Loose Pellet Hops	30 Min From End
US Nugget	13.0 %	1.00 oz	10.7	Loose Pellet Hops	15 Min From End

Other Ingredients

Ingredient	Amount	When
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Yeasts

Yeast Strain	Amount	Used
Wyeast 3711-French Saison	2 packs	

Water Profile

Target Profile:	No Water Profile Chosen		
Mash pH:	5.2		
pH Adjusted with:	Unadjusted		

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride (ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (64C/147F)

Step Type	Temperature	Duration
Rest at	147 °F	60

Recipe Notes

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