

Saison

The Numbers

Batch Size: 6 gallons

OG: 1.067

IBU: 32.6

Color: 4.6

The Malts

Belgian Pilsner

White Wheat

Vienna

Acid Malt

Add to boil:

Clear Candi Sugar

Weight

3.97 kg (8.75 lbs)

1.25 kg (2.75 lbs)

0.23 kg (0.5 lbs)

0.17 kg (0.3 lbs)

0.45 kg (1.0 lbs)

Percent

65.4

20.6

3.7

2.8

7.5

The Hops

Cascade @ 60 min

Motueka @ 10 min

Weight

28 g (1.0 ozs)

28 g (1.0 ozs)

IBUs

26.3

6.3

The Yeast

Wyeast 3724 Belgian Saison or Wyeast 3726 Farmhouse Ale

The Process

Mash at 148 F (64.4 C)

Boil for 90 minutes

Ferment at 68 F (20 C), increase to 70 F (21 C) over first couple days, then let free rise.