

## Saison

### The Numbers

Batch size: 6 gallons

OG: 1.059

IBU: 28

SRM: 4.6

### The Malts

Belgian Pilsner

White Wheat

Munich 10L

CaraMunich 60L

#### Add to boil:

Corn Sugar @ start of boil

Cracked Black Peppercorns @ 1 min

Sweet Orange Peel @ 1 min

### Weight

4.76 kg (10.5 lbs)

0.34 kg (0.75 lbs)

0.34 kg (0.75 lbs)

0.05 kg (0.1 lbs)

0.45 kg (1.0 lbs)

13 g (0.5 ozs)

36 g (1.3 ozs)

### Percent

80.2%

5.7%

5.7%

0.8%

7.6%

### The Hops

Hallertauer @ 60 min

Hallertauer @ 1 min

### Weight

48 g (1.7 ozs)

21 g (0.75 ozs)

### IBUs

26

2

### The Yeast

White Labs WLP565 Belgian Saison I

### The Process

Mash at 147 F (63.8 C) for 75 mins

Boil for 90 minutes

Ferment at 67 F (19 C) slowly rise to 74 F (23 C) first couple days then allow to free rise.