

Saison for the Season
Saison

Recipe Specs

Batch Size (L): 15.0
Total Grain (kg): 3.248
Total Hops (g): 45.00
Original Gravity (OG): 1.053 (°P): 13.1
Final Gravity (FG): 1.002 (°P): 0.5
Alcohol by Volume (ABV): 6.73 %
Colour (SRM): 4.4 (EBC): 8.7
Bitterness (IBU): 28.7 (Average - No Chill Adjusted)
Brewhouse Efficiency (%): 81
Boil Time (Minutes): 60

Grain Bill

2.998 kg Maris Otter, Warminster (92.3%)
0.250 kg Munich, HBS (7.7%)

Hop Bill

15.0 g First Gold Leaf (7.9% Alpha) @ 60 Minutes (Boil) (1 g/L)
15.0 g Saaz Leaf (3.6% Alpha) @ 15 Minutes (Boil) (1 g/L)
15.0 g Saaz Leaf (3.6% Alpha) @ 0 Minutes (Aroma) (1 g/L)

Misc Bill

Single step Infusion at 66°C for 60 Minutes.
Fermented at 24°C with

Recipe Generated with BrewMate