



French/Belgium Saison/2017

Silverspoons

Method: **All Grain**
 Style: **Saison**
 Boil Time: **70 min**
 Batch Size: **5.75 gallons** (*fermentor volume*)
 Boil Size: **7.5 gallons**
 Boil Gravity: **1.045** (*recipe based estimate*)
 Efficiency: **84%** (*brew house*)

Original Gravity: **1.058** Final Gravity: **1.017** ABV (standard): **5.48%**
 IBU (tinseth): **15.85** SRM (morey): **11.31**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
6.5 lb	Belgian - Pilsner	37	1.6	59.1%
2 lb	German - Vienna	37	4	18.2%
1.5 lb	German - CaraMunich I	34	39	13.6%
0.25 lb	German - CaraAroma	34	130	2.3%
8 oz	Belgian Candi Syrup - Clear (0L)	32	0	4.5%
0.25 lb	German - Acidulated Malt	27	3.4	2.3%
11 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
1 oz	Domestic Hallertau	Pellet	3.9	Boil	50 min	12.85
0.5 oz	Saaz	Pellet	3.5	Boil	15 min	3.01
0.5 oz	Saaz	Pellet	3.5	Aroma	0 min	

Hops Summary

Amount	Variety	Type	AA
1 oz	Domestic Hallertau	Pellet	3.9
1 oz	Saaz	Pellet	3.5

Mash Guidelines

Amount	Description	Type	Temp	Time
16 qt		Infusion	115 F	15 min
--	Step Mash	Temperature	131 F	30 min
--	Step Mash	Temperature	143 F	45 min
--	Step Mash	Temperature	161 F	15 min
--		Sparge	168 F	5 min

Starting Mash Thickness: 1.5 qt/lb

Other Ingredients

Amount	Name	Type	Use	Time
6.6 g	Ginger Root	Spice	Boil	15 min.
2.75 g	Black Pepper	Spice	Boil	15 min.
6.6 g	Bitter Orange Peel	Spice	Boil	15 min.
9.35 g	Fresh Orange Peel Zest	Spice	Boil	15 min.

Yeast

White Labs - Belgian Saison I Yeast WLP565
Attenuation (avg): 70% **Flocculation:** Medium
Optimum Temp: 68 - 75 °F **Starter:** No

Target Water Profile: Saison Farmhouse Ale

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
90	11	37	58	84	76
3g Gypsum 3g CACL					

Notes

Fermentation Schedule: 68° for 4days.. raise to 71° for 9 more days.. to secondary.. cool to 62° for 4 days then drop to 58° for 4 days then room temp for bottling.