

BEER NAME: SAISON LeRAISON

Beer Style: French Saison

Description: Dry Farmhouse style Ale

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	%age	
6	Weyermann Pilsner	71	
.34	Weyermann Pale Wheat	6	
.4	Weyermann Munich1	7	
.1	Weyermann Caramunich2	2	
1	Dextrose	14	

HOP SCHEDULE:

Boil Time	Weight	Alpha	Hops	IBU
60 min	15	10%	Magnum	12.7
60 min	20	4%	Hallertau	6.8
1 min	20	4%	Hallertau	0

MASH TEMPERATURE:

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.060	1.005	6.7%	20	7 EBC	0.33

SUGGESTED YEAST: Belle Saison. EC1118

FERMENTATION TEMPERATURE: 25C

COMMENTS: