

## Saison

an All Grain Saison by Knut Andreas Kvåle

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### Fermentables

Amount	Fermentable	Use
12.0 kg	Pilsner (BE)	Mash
3.0 kg	Wheat Malt (DE)	Mash
2.0 kg	Vienna (DE)	Mash
0.5 kg	Flaked Barley	Boil

### Hops

Amount	Hop	Time
120.0 g	Styrian Golding (SI)	75 min
50.0 g	Saaz (CZ)	10 min
50.0 g	Styrian Golding (SI)	10 min
50.0 g	Saaz (CZ)	1 min
30.0 g	Styrian Golding (SI)	1 min

### Yeasts

Name	Lab/Product
Belgian Ale Yeast	White Labs WLP550

### Extras

Amount	Name	Time
5.0 tsp	Coriander	10.0 min

### Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	67.0 °C	90 min
Mash-Out	Infusion	76.0 °C	0 min
Saccharification Rest	Decoction	76.0 °C	0 min

### Stats

### Batch & Boil

Batch Size

70.0 L

Boil Time

75 min

Properties

OG	FG	IBU
1.058	1.011	27
ABV	Color	Balance
6.2%	4 SRM ↓	Balanced

