

## Forks in the Road - Loral Saison - 5.4%

### Saison

Author: Joe Stange

Type: All Grain

IBU : 37 (Tinseth)  
BU/GU : 0.77  
Colour : 6 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
Original Gravity : 1.048  
Final Gravity : 1.007

### Fermentables (1.18 kg)

1.182 kg - Pilsner 3.5 EBC (100%)  
^ The Malt Miller (UK) MAL-00-074

### Hops (32.2 g)

30 min - 3.6 g - Loral - 11.5% (17 IBU)  
10 min - 3.6 g - Loral - 11.5% (10 IBU)

### Hop Stand

10 min hopstand @ 85 °C  
10 min 80 °C - 12.5 g - Loral - 11.5% (6 IBU)  
10 min 90 °C - 4.1 g - Loral - 11.5% (4 IBU)

### Dry Hops

7 days - 8.4 g - Loral - 11.5%

### Yeast

0.5 pkg - Omega Saisonstein's Monster OYL-500

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.55 L  
Sparge Water : 6.36 L  
Boil Time : 90 min  
Total Water : 9.91 L



6 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 Multi Step Mash (70 min)  
67.6 °C - Strike Temp  
62 °C - 30 min - Temperature  
71 °C - 30 min - Temperature  
77 °C - 10 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
21 °C - 10 days - Primary  
24 °C - 4 days - Diacetyl rest  
21 °C - 45 days - Conditioning

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 5.5 %, IBU = 35-ish, OG = 1.048, FG = 1.006.  
<https://beerandbrewing.com/amp/recipe-forks-in-the-road-loral-saison-lager/>