

Purposefully Saison

a Partial Mash Saison by Mathieu Gagne from Quat' graines

Fermentables

Amount	Fermentable	Use
1.55 kg	Liquid Malt Extract - Light	Boil
1.0 kg	Liquid Malt Extract - Wheat	Boil
0.7 kg	Honey	Boil
225.0 g	Caramel/Crystal 10L (US)	Mash

Hops

Amount	Hop	Time
35.0 g	Fuggle (US)	60 min
14.0 g	Crystal (US)	1 min

Yeasts

Name	Lab/Product
Belgian Saison Yeast	Wyeast 3724
Champagne Yeast	

Extras

Amount	Name	Time
4.0 g	Orange Zest	5.0 min
4.0 g	Ginger Root (Fresh)	5.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.055	1.011	19 ↓
ABV	Color	Balance
5.7%	4 SRM ↓	Sweet

Notes

The Complete Joy of Homebrewing, p.236

DR57205 LIGHT MALT EXTRACT SYRUP 1.4kg

DR57261 WHEAT MALT EXTRACT SYRUP 1kg

CA30040D CRYSTAL MALT (10 L) 225g

HB58020 FUGGLE 35g

HB58238 CRYSTAL 14g

LV33724 WYEAST BELGIAN SAISON