

Peter Panplemousse

an All Grain Saison by Mathieu Gagne from Quat' graines

Fermentables

Amount	Fermentable	Use
3.0 kg	Malterie Sucre d'orge (malt de plancher)	Mash
640.0 g	Horton Ridge Munich	Mash
640.0 g	Frontenac Malterie Caramel Fonce	Mash
240.0 g	Caramel 40L	Mash
240.0 g	Acidulated Malt (DE)	Mash

Hops

Amount	Hop	Time
12.0 g	Pride of Ridgewood	60 min
20.0 g	Amarillo (US)	10 min
9.0 g	Zythos	10 min
6.0 g	Experimental Grapefruit	10 min
28.0 g	Amarillo (US)	7 days
28.0 g	Zythos	7 days
14.0 g	Experimental Grapefruit	7 days
28.0 g	Amarillo (US)	0 min
28.0 g	Zythos	0 min
14.0 g	Experimental Grapefruit	0 min

Yeasts

Name	Lab/Product
Belle Saison	

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.053	1.009	30
ABV	Color	Balance
5.7%	9 SRM	Balanced

Notes

Mash on the lower end. Temperatures between 149 °F and 153 °F (65–67 °C) are recommended.