

Name022415 Belgian Saison IPA

BrewerJJ

EquipmentMy Equipment

TypeExtract

Batch Size5.50gal

Tot Efficiency72.00%

Boil Time60min

Est Pre-Boil Vol6.00gal

Est Mash Eff0.0%

Date02/24/2015

Version1.0

☐ Calc Boil Vol

Amt	Name	Type	#	%/IBU	Inventory	Cost
1.00 oz	Magnum [14.00 %] - Boil 60.0 min	Hop	2	45.7 IBUs	16.00 oz	\$1.00
1.00 oz	Saaz [4.00 %] - Boil 10.0 min	Hop	3	4.7 IBUs	0.00 oz	\$1.00
1.00 oz	Saaz [4.00 %] - Steep/Whirlpool 10.0 min	Hop	4	2.4 IBUs	0.00 oz	\$1.00
2.00 oz	Ahtanum [6.00 %] - Dry Hop 7.0 Days	Hop	6	0.0 IBUs	0.00 oz	\$2.00
2.0 pkg	Belgian Ale Yeast (Mangrove Jack's #M27)	Yeast	5	-	22.0 pkg	\$14.00
8 lbs 2.6 oz	Pilsner Liquid Extract (3.5 SRM)	Extract	1	100.0 %	0.0 oz	\$24.81

Add Grain

Add Hops

Add Misc

Add Yeast

Add Water

Edit

Delete

Substitute

Grain Pct

Increase Amt

Decrease Amt

Increase Time

Decrease Time

Save Item

Update Prices

Style Guide Comparison

StyleBelgian Specialty Ale

Est Original Gravity1.051 SG

1.030-1.080 SG

Bitterness (IBUs)52.8 IBUs

15.0-40.0 IBUs

Color4.5 SRM

3.0-50.0 SRM

Est ABV4.8 %

3.00-9.00 %

Profiles for Mash, Carbonation and Aging

MashSingle Infusion, Light Body, No Mash Out

Adjust Temp for Equip

CarbonationCorn Sugar

Carb Level2.3 vols

FermentationAle, Single Stage

Select Fields - Choose the fields to display

Total Grains8.16 lb

Total Hops5.00 oz

Bitterness Ratio1.037 IBU/SG

Est Pre-Boil Gravity1.051 SG

Est Final Gravity1.014 SG

Measured OG1.077 SG

Measured Batch Size5.50 gal

Measured Efficiency0.0 %

Primary Time35.00 days

Calories257.4 kcal/12oz

Measured FG1.004 SG

Apparent Attenuation (ADF)94.4 %

Measured ABV9.7 %