

HOME BREW RECIPE:

Title: Lemon drop Saison

Brew Method: Extract

Style Name: Saison

Boil Time: 60 min

Batch Size: 2.5 gallons (fermentor volume)

Boil Size: 3 gallons

Boil Gravity: 1.052

Efficiency: 35% (steeping grains only)

STATS:

Original Gravity: 1.062

Final Gravity: 1.011

ABV (standard): 6.75%

IBU (tinseth): 31.55

SRM (morey): 8.58

FERMENTABLES:

3 lb - Dry Malt Extract - Light (75%)

0.5 lb - Cane Sugar (12.5%)

STEEPING GRAINS:

0.5 lb - American - Caramel / Crystal
40L (12.5%)

HOPS:

0.25 oz - Horizon, Type: Pellet, AA:
12.5, Use: Boil for 60 min, IBU: 23.41

0.5 oz - Lemon drop, Type: Pellet, AA:
6, Use: Boil for 10 min, IBU: 8.15

0.5 oz - Lemon drop, Type: Pellet, AA:
6, Use: Boil for 0 min

YEAST:

Danstar - Belle Saison Yeast

Starter: No

Form: Dry

Attenuation (avg): 80%

Flocculation: Low

Optimum Temp: 63 - 75 F

Fermentation Temp: 75 F

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