

CM Belgian Saison Beer

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **2.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Castemalting | 3.5 kg (81.4%) | 80.5 % | 2 |
| Grain | Castlemalting - Cara Clair | 0.4 kg (9.3%) | 78 % | 4 |
| Grain | Castlemalting Wheat Blanc | 0.4 kg (9.3%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 50 min | 13.5 % |
| Aroma (end of boil) | Aramis | 10 g | 5 min | 5.7 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 10 % |
| Aroma (end of boil) | Perle | 5 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 11 g | Danstar |