

# CM Belgian Saison Beer

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- 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