

Celiac Saison

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Category: 16 - Belgian and French Ale
Subcategory: C - Saison



Kettle Volume: 5.17 gal (S.G.: 1.044)
Boil Duration: 60.0 min
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 4 gal (S.G.: 1.063)

Efficiency: 75.0%
Attenuation: 82.0%
Evap/Hour: 1.0 gal

Ingredients:

6.6 lb (93.0%) BriesSweet™ White Sorghum Syrup
0.5 oz (22.2%) Goldings (4.4%) - added during boil, boiled 60.0 min
0.5 oz (22.2%) Saaz (4%) - added during boil, boiled 60.0 min
0.5 oz (22.2%) Goldings (4.4%) - added during boil, boiled 30.0 min
0.25 oz (11.1%) Saaz (4%) - added during boil, boiled 30.0 min
0.5 lb (7.0%) Candi Sugar Clear
0.25 oz (11.1%) Goldings (4.4%) - added during boil, boiled 10.0 min
0.25 oz (11.1%) Saaz (4%) - added during boil, boiled 10.0 min
1.0 ea Wyeast 3711 French Saison

Style:

Recipe	Guideline
Original Gravity: 1.063	1.048 - 1.065
Terminal Gravity: 1.011	1.002 - 1.012
Color: 7.49 °SRM	5.0 - 14.0
Alcohol: 6.78%	5.0% - 7.0%
Bitterness: 34.4	20.0 - 35.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 15.4 °P	15.4 °P	Alcohol: 19.1 g	131.79 kcal
Attenuation: 82.0%	65.7%	Carbs: 18.57 g	70.58 kcal
Terminal Extract: 2.9 °P	5.28 °P	Protein: 1.3 g	5.2 kcal
% Alcohol: 6.78% ABV	5.32% ABW		Total: 207.57 kcal