



RECIPES

LALBREW® BELLE SAISON 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	3.0
Mashing in Liquor	23
Lauter	0
Sparge Liquor	16
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

MALT

Original Gravity/Plato	1,0568	14,0
BME (premised)	0.860	
Colour (Lovibond)	3 to 11	

EXTRACT (KG): 3.99

WEIGHT OF MALT (KG)

Pils	5.10
Flaked Wheat	0.66
TOTAL	5.77

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pils	0.89	0.81	0.697	3.0	3.3
Flaked Wheat	0.11	0.77	0.662	2.5	0.3
TOTAL					3.6



TEMPERATURE

	°F	°C
Conversion Temp	145	63.0
Strike Temp	162	72.0
Sparge Temp	172	78.0

SPARGE ACID

NONE

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 75 Min

Hop Additions: 5

IBUs: 23

Irish Moss @ 30 min before knock-out: 1.5 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Columbus	0.16	75.00	0.200	0.880	20.24	17
Green Bullet	0.12	whirlpool	0.050	0.030	0.69	3
Galaxy	0.13	whirlpool	0.050	0.030	0.69	3
Motueca	0.07	whirlpool	0.050	0.030	0.69	5
Pacific Jade	0.13	whirlpool	0.050	0.030	0.69	3
TOTAL						31



STEP 4

YEAST

Yeast Type/Number	Lalbrew® Belle Saison
Fermentation Temp	28°C



NOTES

- Non-filtered
- Dry hop @ 3 g/liter blend of: galaxy (40%), motueca (40%) and pacific jade (20%)