

## Xmas Spiced Saison (Libations) - 6.7%

### Saison

Author: Cappy

Type: All Grain

IBU : 20 (Tinseth)  
Color : 8 SRM  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056  
Original Gravity : 1.062  
Final Gravity : 1.011

### Fermentables (15 lb 6.9 oz)

11 lb 13.1 oz - Chateau Pilsen 2RS 1.7 °L (76...  
1 lb 10.8 oz - Munich Dark 11.1 °L (10.9%)  
1 lb 4.1 oz - Chateau Wheat Blanc 2.3 °L (8.1%)  
10.9 oz - Caramel Munich I 34.3 °L (4.4%)

### Hops (2 oz)

60 min - 2 oz - Hallertauer Mittelfrueh - 3.8...

### Miscellaneous

Mash - 1.13 g - Calcium Chloride (CaCl2)  
Mash - 0.37 g - Epsom Salt (MgSO4)  
Mash - 4 g - Gypsum (CaSO4)  
Mash - 5 ml - Lactic Acid 80%  
Sparge - 2.26 g - Calcium Chloride (CaCl2)  
Sparge - 0.74 g - Epsom Salt (MgSO4)  
Sparge - 8.01 g - Gypsum (CaSO4)  
20 min - Boil - 0.63 g - Anise, Star  
20 min - Boil - 1.25 g - Ginger, Crystallized  
20 min - Boil - 0.75 g - Grains of Paradise  
20 min - Boil - 10.5 g - Orange Peel, Bitter

### Yeast

1 pkg - Imperial Yeast Napoleon B64

### Starter

Step 1: 2.7 L (9.35 oz DME / 11.43 oz LME)  
381 billion yeast cells  
15 million cells / ml

### Feather Mae- 20G Cooler

Batch Size : 6.5 gal  
Boil Size : 7.83 gal  
Post-Boil Vol : 7.04 gal

Mash Water : 4.99 gal  
Sparge Water : 4.82 gal

Boil Time : 60 min  
HLT Water : 10 gal  
Total Water : 14.99 gal

Brewhouse Efficiency: 70%

Mash Efficiency: 72.8%

### Mash Profile

High fermentability  
165.4 °F - Strike Temp  
153 °F - 60 min - Temperature

### Fermentation Profile

Ale  
68 °F - 3 days - Primary  
70 °F - 2 days - Primary  
72 °F - 2 days - Primary  
74 °F - 2 days - Primary

### Water Profile

Feather Mae 6/22/20 (Style - Saison)  
Ca 100 Mg 15 Na 16 Cl 50 SO 164

SO/Cl ratio: 3.3

Mash pH: 5.41

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 SRM

### Recipe Notes

Used open fermentation due to STA1 positive yeast.