



## RECIPES

# LALBREW® BELLE SAISON 30HL



### STEP 1

## LIQUOR

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

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



### STEP 2

## MALT

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

EXTRACT (KG): 3.99

WEIGHT OF MALT (KG)

<b>Pils</b>	<b>5.10</b>
<b>Flaked Wheat</b>	<b>0.66</b>
<b>TOTAL</b>	<b>5.77</b>

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



## TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>145</b>	<b>63.0</b>
<b>Strike Temp</b>	<b>162</b>	<b>72.0</b>
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)
<b>Columbus</b>	0.16	<b>75.00</b>	0.200	0.880	20.24	<b>17</b>
<b>Green Bullet</b>	0.12	<b>whirlpool</b>	0.050	0.030	0.69	<b>3</b>
<b>Galaxy</b>	0.13	<b>whirlpool</b>	0.050	0.030	0.69	<b>3</b>
<b>Motueca</b>	0.07	<b>whirlpool</b>	0.050	0.030	0.69	<b>5</b>
<b>Pacific Jade</b>	0.13	<b>whirlpool</b>	0.050	0.030	0.69	<b>3</b>
<b>TOTAL</b>						<b>31</b>



### STEP 4

## YEAST

<b>Yeast Type/Number</b>	<b>LalBrew® Belle Saison</b>
<b>Fermentation Temp</b>	<b>28°C</b>



## NOTES

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