

Beer recipe

Beer #	124								
Date	Aug 1, 2022								
Description	Hopefully a traditional Saison. Same as #73. One of my favorites of all time!!!								
Yeast	WLP #565 White Labs Belgium Saison Ale Liquid Yeast with yeast starter								
Grain Bill	Quantity	Grain							
	12 lbs	Belgian Pilsner Malt (1.5L)							
	10 lbs	German Vienna Malt (4L)							
	3 lbs	White Wheat Malt (2.5L)							
Hop Schedule	Quantity	Hop		Schedule					
	1 oz	Styrian Golding		Mash out					
	1 oz	Styrian Golding		60 min					
	2 oz	Styrian Golding		15 min					
	2 oz	Styrian Golding		Flame out					
Alcohol %	OG	FG	%						
	1.058								
Notes									

