



Saison Dupont Clone

TITLE:	Saison Dupont	
CATEGORY:	16C	
SPECS:	OG:	1.057
	FG:	1.008
	SRM:	4.0
	IBU:	32 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description
9.00	Belgian Pilsner
1.00	Simplicity – Candi Syrup, Inc.
1.00	Blanc Soft Sugar, Candi Syrup, Inc.

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
East Kent Goldings	Pellet	1.00	5.00	60
Styrian Goldings	Pellet	1.00	5.00	30

YEAST:

WLP565 Saison Yeast - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Single infusion	148F	90 minutes

NARRATIVE:

90 minute boil. Chill to 80F and pitch yeast. Pure O₂ via .05m diffuser for 60 seconds. Hold Primary at 80F for 72 hours then slowly ramp *down* to 70F over the next 4 days. Rack to secondary and hold at 70F for 10 days. Bottle prime with Simplicity at a rate of 35g/gallon. Bottle in heavy Belgian or champagne bottles. Ready in 6 weeks.

¹ The Tinseth algorithm has given us more accurate results for pellets.