

Earl of Paradise Wheat Saison

Norton's Empire



Batch Size: 20.8 L

OG: 1.061

Losses: 2 L

FG: 1.007

Boil Time: 90 mins

IBU: 25.5

Efficiency: 68%

Colour: 13.3



FERMENTABLES

%	kgs	Fermentable	PPG	EBC	Usage
50	3.14	Wheat Malt - DE	37.0	3.8	Mash
25	1.57	Pale Ale - DE	39.0	3.8	Mash
17	1.05	Pilsner - DE	38.0	1.2	Mash
4	0.26	CaraMunich III - DE	34.0	150.6	Mash
4	0.26	Flaked Rice - US	32.0	1.2	Mash

MASH STEPS

Name	Temp (°C)	Time (min)
Beta	64	60
Alpha	74	10

HOP ADDITIONS

g	Variety	Type	Usage	Time	AA	IBU
14.00	Mandarina Bavaria	Pellet	Boil	60	10	14.1
14.00	Mandarina Bavaria	Pellet	Boil	30	10	10.8
28.00	Mandarina Bavaria	Pellet	Hop Stand	1	10	0.6
20.00	Mandarina Bavaria	Pellet	Dry Hop	7	10	0.0
20.00	Citra	Pellet	Dry Hop	7	12	0.0

YEAST

Amount	Unit	Name	Attenuation (%)
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1.0

packets

Wyeast - French Saison 3711

0.8

EXTRAS

Amount	Unit	Name	Time	Usage
5	g	Sweet Orange Peel	5 mins	Boil
2	tsp	Paradise Seed	5 mins	Boil
50	g	Earl Grey Tea - 3min@80°C	0 mins	FlameOut
20	g	Earl Grey Tea	7 days	Primary

FERMENTATION STEPS

Type	Temp (°C)	Time (days)
Fermentation 1	21	10

NOTES