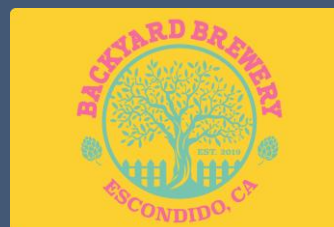


Original Recipe by:
Anthony Flores



BANANA WARS SAISON

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%/IBU
Mash	Grain	10 lb	German Pilsner	-	71.4%
		2 lb	US Pilsner	-	14.3%
		1 lb	Flaked Wheat	-	7.1%
		1 lb	Rice Hulls	-	7.1%
Boil/60min	Hop	1.5 oz	Saaz	2.5	11.9
Boil/30min	Hop	1 oz	Saaz	2.5	6.1
Boil/15min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Whirlpool	Hop	0.5 oz	Lemon Drop	6	2.4



Saison (25B)

Original Gravity: 1.048 – 1.065 SG

Final Gravity: 1.002 – 1.008 SG

Bitterness: 20 – 35 IBUs

ABV: 3.5 – 9.5%

SRM: 5 - 22

Overall Impression: Commonly a pale, refreshing, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a very dry finish. Quite aromatic, with fruity, spicy, and hoppy characteristics evident. The esters can be fairly high and are often reminiscent of citrus fruits such as oranges or lemons.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 pkg	WLP550 – Belgian Ale	75-78°F

TARGET STATS

Batch Size	5 gal
OG	1.062
FG	1.006
~%ABV	7.4
Efficiency	70
IBU	20.3
SRM	4.1

BREW NOTES

Mash Temp	146°F
Mash Duration	60 min
Boil Volume	6.5 gal
Boil Duration	60 min
Whirlpool Temp	194°F
Whirlpool Time	15 min

Notes

Fermentation temperature plays a significant role in the final flavor of any beer. For this recipe, in order to maximize a banana-like ester, we recommend fermenting at the higher end of WLP550's ideal range (around 75-78°F). Alternatively, you can ferment cooler (68-72°F) to bring more clove and less banana.