

Andrew's Ginger Saison AG

Saison (16 C)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 27 Nov 2012
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.24 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
9 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	85.7 %
1 lbs	Wheat - Soft Red, Flaked (Briess) (1.6 SRM)	Grain	2	9.5 %
8.0 oz	Honey Malt (Gambrinus) (25.0 SRM)	Grain	3	4.8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.53 gal of water at 158.3 F	148.0 F	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.71gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.041 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Target [10.60 %] - Boil 30.0 min	Hop	4	30.4 IBUs
1.00 oz	Ginger Root (Boil 12.0 mins)	Herb	5	-
1.00 oz	Mt. Hood [6.00 %] - Boil 0.0 min	Hop	6	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.050 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Belle Saison (Lallemand/Danstar #-)	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.050 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 27 Nov 2012 - Primary Fermentation (7.00 days at 72.0 F ending at 72.0 F)
- 04 Dec 2012 - Secondary Fermentation (7.00 days at 72.0 F ending at 72.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.008 SG)
- Date Bottled/Kegged: 11 Dec 2012 - Carbonation: Bottle with 5.27 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 10 Jan 2013 - Drink and enjoy!

Notes