

Belgian Saison AG (Dry)

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: 8.18 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8 lbs	Swaen@Pilsner (1.9 SRM)	Grain	1	80.0 %
1 lbs	Aromatic Malt (Briess) (20.0 SRM)	Grain	2	10.0 %
1 lbs	Dark Munich (Avangard) (12.0 SRM)	Grain	3	10.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.38 gal of water at 158.3 F	148.0 F	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.80gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.039 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Styrian Celeia [4.50 %] - Boil 60.0 min	Hop	4	17.1 IBUs
1.00 oz	Styrian Celeia [4.50 %] - Boil 10.0 min	Hop	5	6.2 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.048 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	6	-

- Measure Actual Original Gravity _____ (Target: 1.048 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