

Ole Shed Saison

Saison

Type: All Grain **Date:** 01/26/2014
Batch Size (fermenter): 5.50 gal **Brewer:** Bryan
Boil Size: 7.50 gal **Asst Brewer:**
Boil Time: 90 min **Equipment:** Manchester Brewing 90 minute boil
End of Boil Volume: 6.50 gal **Brewhouse Efficiency:** 68.00 %
Final Bottling Volume: 5.00 gal **Est Mash Efficiency:** 77.3 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0

Taste Notes: Post-fermentation tasting. Nice Saison character to the beer. Not too over-the-top flavor wise. Could use a little more body or heft to the beer but I'd like to see how it turns out once carbonated. Decided I'm going to transfer to secondary for this beer and add dry-hops for added complexity. Going to dry-hop with 1 ounce each of Saaz and Styrian Goldings.

Ingredients

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Amt	Name	Type	#	%/IBU	
5 lbs 8.0 oz	Pilsner (2 Row) Bel (2.0 SRM)	Grain	1	62.9 %	
2 lbs 8.0 oz	Vienna Malt (3.5 SRM)	Grain	2	28.6 %	
12.0 oz	White Wheat Malt (2.4 SRM)	Grain	3	8.6 %	
0.50 oz	Northern Brewer [10.00 %] – Boil 60.0 min	Hop	4	16.1 IBUs	
0.25 oz	Willamette [5.90 %] – Boil 60.0 min	Hop	5	4.7 IBUs	
0.25 oz	Saaz [2.50 %] – Boil 10.0 min	Hop	6	0.7 IBUs	
0.25 oz	Styrian Goldings [3.20 %] – Boil 10.0 min	Hop	7	1.0 IBUs	
0.75 oz	Saaz [2.50 %] – Boil 0.0 min	Hop	8	0.0 IBUs	
0.75 oz	Styrian Goldings [3.20 %] – Boil 0.0 min	Hop	9	0.0 IBUs	
1.0 pkg	Belle Saison (Danstar #)	Yeast	10	-	

Beer Profile

Est Original Gravity: 1.039 SG **Measured Original Gravity:** 1.046 SG
Est Final Gravity: 1.009 SG **Measured Final Gravity:** 1.010 SG
Estimated Alcohol by Vol: 4.0 % **Actual Alcohol by Vol:** 4.7 %
Bitterness: 22.6 IBUs **Calories:** 151.6 kcal/12oz
Est Color: 3.5 SRM

Mash Profile

Mash Name: Manchester Brewing **Total Grain Weight:** 8 lbs 12.0 oz
Sparge Water: 5.05 gal **Grain Temperature:** 72.0 F

Sparge Temperature: 168.0 F **Tun Temperature:** 72.0 F
Adjust Temp for Equipment: TRUE **Mash PH:** 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 15.60 qt of water at 158.9 F	149.0 F	60 min

Sparge Step: Fly sparge with 5.05 gal water at 168.0 F

Mash Notes: Single-step infusion mash with batch-sparging.

Carbonation and Storage

Carbonation Type: Keg **Volumes of CO2:** 2.3
Pressure/Weight: 12.54 PSI **Carbonation Used:** Keg with 12.54 PSI
Keg/Bottling Temperature: 45.0 F **Age for:** 30.00 days
Fermentation: Ale, Two Stage **Storage Temperature:** 65.0 F

Notes

$5.5 \text{ gallons} + 5.5 \cdot .04 + 5.5 \cdot .074 + 0.4 + 8.75 \cdot 0.2 = 8.3 \text{ gallons total}$

- Used a mash thickness of 1.6 qts/lbm which equates to 3.5 gallons in the mash tun.
- Not sure how much the mash yielded and put in 4.5 gallons in as sparge water.
- Mash yielded approximately 6.5 gallons of wort.
- Added 1 gallon filtered h2o at 30 minutes left in the boil to make up the difference
- Added 0.2 ounces (1.5 tsp) gypsum (CaSO4) to the mash. (didn't seem to have a very large affect.

Mash temp was 152degF to start, falling to 146degF by the end of the mash

pH

- At start of 60 minute mash 5.66 @32 degC
- At 30 minutes into mash 5.67 @27.3 degC
- At end of mash 5.71 @ 22 degC

(Need to get a list of what elements I need values for water adjustments)

-Pre-boil gravity - 1.037. This is approximately 3 points higher than what BeerSmith anticipated. Possibly because my low starting boil volume. I was almost 1 gallon short on the pre-boil volume.

- Cooled wort down to 62 degF.
- Aerated with diffusion stone and aquarium pump for 10 minutes

-Original gravity via refractometer was 1.042. Slightly higher than anticipated.

-Re-hydrated the Belle Saison yeast with 100mL of 90degF water (pre-boiled and cooled). Poured in, allowed to dissolve covered with saran wrap. Then stirred, and let set until completion of cooling/aeration.

Fermenting in master bathroom shower. House temperature is set to 70 degF. On 1-29-14 put heat wrap around carboy and set johnson controller to 77degF. Still some krausen on top and bubbling so not completely finished fermenting yet.

2-6-14 - Transferred to secondary. Dry-hopping with 0.5 ounces Styrian Goldings and 0.5 ounces Saaz. Put co2 into the carboy before transferring to reduce oxidation. Leaving at room temperature for 4-5 days before kegging. FG 1.006

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