

Saison (yeast Experiment 2021)

Saison (25 B)

Type: All Grain
Batch Size: 20.95 L
Boil Size: 27.17 L
Boil Time: 60 min
End of Boil Vol: 23.39 L
Final Bottling Vol: 19.05 L
Fermentation: Ale, Two Stage

Date: 21 Aug 2020
Brewer: Gary
Asst Brewer:
Equipment: HERIMS 6.5
Efficiency: 73.00 %
Est Mash Efficiency: 78.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
38.28 L	Distilled Water	Water	1	-	-
10 lbs 1.7 oz	Pilsner (2 Row) Ger (2.0 SRM)	Grain	2	76.5 %	2.99 L
2 lbs 5.0 oz	Wheat Malt, Bel (2.0 SRM)	Grain	3	17.5 %	0.68 L
7.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4	3.3 %	0.13 L
5.6 oz	Acid Malt (3.0 SRM)	Grain	5	2.7 %	0.10 L
0.84 oz	French Strissel spalt [2.20 %] - Boil 60.0 min	Hop	6	5.8 IBUs	-
0.42 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	7	6.6 IBUs	-
0.84 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	8	10.9 IBUs	-
0.84 oz	French Strissel spalt [2.20 %] - Boil 30.0 min	Hop	9	4.8 IBUs	-
0.85 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	10	-	-
0.84 oz	Fuggle, U.S. [4.75 %] - Boil 5.0 min	Hop	11	5.1 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.064 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 6.6 %
Bitterness: 33.3 IBUs
Est Color: 6.6 SRM

Measured Original Gravity: 1.066 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 7.4 %
Calories: 622.2 kcal/l

Mash Profile

Mash Name: RIMS-HERMS Single Infusion, Light Body
Sparge Water: 13.55 L
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 13 lbs 3.3 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 24.62 L of water at 162.6 F	150.0 F	75 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

Sparge: Fly sparge with 13.55 L water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time). Uses infusion for first mash step and direct RIMS/HERMS heat to reach mash out temp.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.95 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.95 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days

Notes

Created with *BeerSmith*