The League "Where's Wallonia" (AG)

Saison (25 B)

Type: All Grain
Batch Size: 23.00 L
Boil Size: 28.50 L
Boil Time: 60 min
Final Bottling Vol: 22.00 L
Fermentation: Saison Style

Date: 14 Jan 2019
Efficiency: 75.00 %
Est Mash Efficiency: 81.5 %



Brewing Notes:
This is a dry beer that may have a final gravity as low as 1.001 - 1.002 which is fermented at higher temperatures than typical ales. The higher fermentation temperatures are required to ensure maximum flavour contribution from the yeast and ensure complete attenuation.

1. If flavour minerals are available, add to boil only as mash pH taken care of with acid malt.
2. Add the whirlpool hops at the start of cooling down the wort (e.g., when the cooling water is applied to the wort chiller).
3. Pitch at 17C and keep as close to this temperature as possible for 3 days. After 3 days, let rise up to a maximum of 28C and hold until fermentation is complete. If possible, cold crash for a few days before packaging and let age for a minimum of 2 weeks.
4. Carbonate to 3.2 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
3.200 kg	BEST Pilsen Malt (BESTMALZ) (3.5 EBC)	Grain	1	61.5 %	2.09 L
0.800 kg	Pale Malt, Golden Promise (Thomas Fawcett) (5.9 EBC)	Grain	2	15.4 %	0.52 L
0.400 kg	Gladfield Rye Malt (9.9 EBC)	Grain	3	7.7 %	0.26 L
0.400 kg	Gladfield Sour Grapes Malt (acid malt) (4.0 EBC)	Grain	4	7.7 %	0.26 L
0.400 kg	Gladfield Wheat Malt (4.2 EBC)	Grain	5	7.7 %	0.26 L
1.80 ml	Lactic Acid (Sparge)	Water Agent	6	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 17.54 L of water at 70.1 C	65.0 C	60 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

Fly sparge with 16.17 L water at 76.0 C
Add water to achieve boil volume of 28.50 L
Estimated pre-boil gravity is 1.044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.00 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	7	-	-
3.40 g	Calcium Chloride (Boil)	Water Agent	8	-	-
13.00 g	Pacific Jade [13.30 %] - Boil 30.0 min	Hop	9	15.8 IBUs	-
0.50 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	10	-	-
1.50 g	Yeast Nutrient (Boil 15.0 mins)	Other	11	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
50.00 g	HORT 9909 [6.90 %] - Steep/Whirlpool 20.0 min, 90.0 C	Hop	12	10.9 IBUs	-

Estimated Post Boil Vol: 26.00 L and Est Post Boil Gravity: 1.051 SG

Cool and Transfer Wort

Cool wort to fermentation temperature
Transfer wort to fermenter
Add water if needed to achieve final volume of 23.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.0 pkg	Belgian Saison (DCL/Fermentis #BE-134)	Yeast	13	-	-

Measure Actual Original Gravity _____ (Target: 1.051 SG)
Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

14 Jan 2019 - Primary Fermentation (3.00 days at 17.0 C ending at 17.0 C)
17 Jan 2019 - Secondary Fermentation (2.00 days at 17.0 C ending at 28.0 C)
19 Jan 2019 - Tertiary Fermentation (10.00 days at 28.0 C ending at 28.0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
100.00 g	HORT 9909 [6.90 %] - Dry Hop 5.0 Days	Hop	14	0.0 IBUs	-
37.00 g	Pacific Jade [13.30 %] - Dry Hop 5.0 Days	Hop	15	0.0 IBUs	-

Measure Final Gravity: _____ (Estimate: 1.005 SG)
Date Bottled/Kegged: - Carbonation: Bottle with 208.88 g Corn Sugar