The League "Where's Wallonia" (PE)

Saison (25 B)

Type: Partial Mash
Batch Size: 23.00 L
Boil Size: 7.00 L
Boil Time: 30 min
Final Bottling Vol: 21.49 L
Fermentation: Saison Style

Date: 14 Jan 2019
Efficiency: 55.00 %
Est Mash Efficiency: 59.5 %



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. Heat 3.8 litres of water to 68C, remove from heat, add grains mixing thoroughly, cover and let steep for 30 min.
2. Remove grains and rinse with 3.5 litres of warm water, resulting boil volume should be ~6 litres.
3. Bring to a boil, add the bittering hops and boil for 30 min.
4. Remove from heat, add steep/whirlpool hops, and let set for 20 min uncovered.
5. When complete, strain and add to extract mixture in the fermenter. Top up fermenter to 23L.
6. 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.
7. When fermentation nears completion, add dry hops.
8. If possible, cold crash for a few days prior to packaging.
9. Carbonate to 3.2 volumes of CO2 and let age for a minimum of 2 weeks.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.800 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	18.8 %	0.52 L
0.400 kg	Gladfield Rye Malt (9.9 EBC)	Grain	2	9.4 %	0.26 L
0.060 kg	Gladfield Sour Grapes Malt (acid malt) (4.0 EBC)	Grain	3	1.4 %	0.04 L

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 3.78 L of water and heat to 65.0 C over 0 min	65.0 C	30 min

◯ Add water to achieve boil volume of 7.00 L
◯ Estimated pre-boil gravity is 1.032 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
13.00 g	Pacific Jade [13.30 %] - Boil 30.0 min	Hop	4	15.9 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
50.00 g	HORT 9909 [6.90 %] - Steep/Whirlpool 20.0 min, 90.0 C	Hop	5	12.3 IBUs	-

◯ Estimated Post Boil Vol: 6.58 L and Est Post Boil Gravity: 1.049 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
1.500 kg	Light Pure Liquid Malt Extract (MJ) [Primary] (6.5 EBC)	Extract	6	35.2 %	1.05 L
1.500 kg	Pure Liquid Malt Extract - Wheat (MJ) [Primary] (6.0 EBC)	Extract	7	35.2 %	1.06 L
2.0 pkg	Belgian Saison (DCL/Fermentis #BE-134)	Yeast	8	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.049 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 %] - 5.0 Days Before Bottling for 5.0…	Hop	9	0.0 IBUs	-
37.00 g	Pacific Jade [13.30 %] - 5.0 Days Before Bottling for 5.…	Hop	10	0.0 IBUs	-

◯ Measure Final Gravity: _____ (Estimate: 1.007 SG)
◯ Date Bottled/Kegged: - Carbonation: Bottle with 204.00 g Corn Sugar