LoB Three Wheat Treat (AG)

Saison (16 C)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 28.00 l
Boil Time: 60 min
End of Boil Vol: 25.50 l
Final Bottling Vol: 21.00 l
Fermentation: Ale, Two Stage

Date: 19 Mar 2018
Brewer: The League
Asst Brewer:
Equipment: Grainfather
Efficiency: 73.00 %
Est Mash Efficiency: 80.9 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 41.01 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
3.60 kg	Pilsner (Weyermann) (4.5 EBC)	Grain	1	60.0 %
0.90 kg	Wheat Malt, Pale (Weyermann) (3.9 EBC)	Grain	2	15.0 %
0.42 kg	Gladfield Wheat Malt (4.2 EBC)	Grain	3	7.0 %
0.24 kg	Gladfield Sour Grapes Malt (4.0 EBC)	Grain	4	4.0 %
0.24 kg	Harraway's Rolled Oats (2.8 EBC)	Grain	5	4.0 %
0.24 kg	Wheat, Torrified (Thomas Fawcett) (3.9 EBC)	Grain	6	4.0 %
0.18 kg	Caramunich II (Weyermann) (124.1 EBC)	Grain	7	3.0 %
0.18 kg	Gladfield Malted Rye (9.9 EBC)	Grain	8	3.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22.65 l of water at 72.1 C	65.6 C	60 min

- ◯ Fly sparge with 18.36 l water at 75.6 C
- ◯ Add water to achieve boil volume of 28.00 l
- ◯ Estimated pre-boil gravity is 1.053 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
20.00 g	Riwaka [5.25 %] - Boil 60.0 min	Hop	9	10.1 IBUs
20.00 g	Wakatu (Hallertau Aroma) [7.50 %] - Boil 40.0 min	Hop	10	12.7 IBUs
10.00 g	Riwaka [5.20 %] - Boil 10.0 min	Hop	11	1.8 IBUs
10.00 g	Wakatu (Hallertau Aroma) [6.10 %] - Boil 10.0 min	Hop	12	2.1 IBUs

- ◯ Estimated Post Boil Vol: 25.50 l and Est Post Boil Gravity: 1.058 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
2.0 pkg	Belle Saison (Lallemand/Danstar #-)	Yeast	13	-

- ◯ Measure Actual Original Gravity _____ (Target: 1.058 SG)
- ◯ Measure Actual Batch Volume _____ (Target: 23.00 l)
- ◯ Add water if needed to achieve final volume of 23.00 l

Fermentation

◯ 19 Mar 2018 - Primary Fermentation (2.00 days at 19.0 C ending at 22.0 C)
◯ 21 Mar 2018 - Secondary Fermentation (8.00 days at 22.0 C ending at 24.0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
20.00 g	Riwaka [5.20 %] - Dry Hop 5.0 Days	Hop	14	0.0 IBUs
20.00 g	Wakatu (Hallertau Aroma) [6.10 %] - Dry Hop 5.0 Days	Hop	15	0.0 IBUs

◯ Measure Final Gravity: _____ (Estimate: 1.011 SG)
◯ Date Bottled/Kegged: 29 Mar 2018 - Carbonation: Bottle with 123.52 g Corn Sugar
◯ Age beer for 14.00 days at 18.0 C
◯ 12 Apr 2018 - Drink and enjoy!

Notes