LoB Three Wheat Treat (Partial Extract)

Saison (16 C)

Type: Extract
Batch Size: 23.50 l
Boil Size: 8.00 l
Boil Time: 60 min
End of Boil Vol: 7.17 l
Final Bottling Vol: 21.99 l
Fermentation: Ale, Two Stage

Date: 19 Mar 2018
Brewer: The League
Asst Brewer:
Equipment: Pot (3 Gal/11.4 L) - Extract
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 25.37 l

Mash or Steep Grains

Grains to Steep

Amt	Name	Type	#	%/IBU
0.24 kg	Harraway's Rolled Oats (2.8 EBC)	Grain	1	4.0 %
0.24 kg	Wheat, Torrified (Thomas Fawcett) (3.9 EBC)	Grain	2	4.0 %
0.18 kg	Caramunich II (Weyermann) (124.1 EBC)	Grain	3	3.0 %
0.18 kg	Gladfield Malted Rye (9.9 EBC)	Grain	4	3.0 %

- ◯ If steeping, remove grains, and prepare to boil wort
- ◯ Add water to achieve boil volume of 8.00 l
- ◯ Estimated pre-boil gravity is 1.212 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.85 kg	Wheat Liquid Extract (15.8 EBC)	Extract	5	14.3 %
20.00 g	Riwaka [5.25 %] - Boil 60.0 min	Hop	6	2.8 IBUs
20.00 g	Wakatu (Hallertau Aroma) [7.50 %] - Boil 35.0 min	Hop	7	3.3 IBUs
3.40 kg	Pilsner Liquid Extract [Boil for 10 min](6.9 EBC)	Extract	8	57.2 %
0.85 kg	Wheat Liquid Extract [Boil for 10 min](15.8 EBC)	Extract	9	14.3 %
10.00 g	Riwaka [5.20 %] - Boil 10.0 min	Hop	10	0.5 IBUs
10.00 g	Wakatu (Hallertau Aroma) [6.10 %] - Boil 10.0 min	Hop	11	0.6 IBUs

- ◯ Estimated Post Boil Vol: 7.17 l and Est Post Boil Gravity: 1.062 SG

Cool and Transfer Wort

- ◯ Cool wort to fermentation temperature
- ◯ Transfer wort to fermenter
- ◯ Add water if needed to achieve final volume of 23.50 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Belle Saison (Lallemand/Danstar #-)	Yeast	12	-

- ◯ Measure Actual Original Gravity _____ (Target: 1.062 SG)
- ◯ Measure Actual Batch Volume _____ (Target: 23.50 l)
- ◯ Add water if needed to achieve final volume of 23.50 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	13	0.0 IBUs
20.00 g	Wakatu (Hallertau Aroma) [6.10 %] - Dry Hop 5.0 Days	Hop	14	0.0 IBUs

- ◯ Measure Final Gravity: _____ (Estimate: 1.014 SG)
- ◯ Date Bottled/Kegged: 29 Mar 2018 - Carbonation: Bottle with 129.32 g Corn Sugar
- ◯ Age beer for 14.00 days at 18.0 C
- ◯ 12 Apr 2018 - Drink and enjoy!

Notes