The League "Where's Wallonia" (AG) 60L

Saison (25 B)

Type: All Grain
Batch Size: 60.00 L
Boil Size: 69.12 L
Boil Time: 60 min
Final Bottling Vol: 57.00 L
Fermentation: Saison Style

Date: 25 Jan 2023
Efficiency: 75.00 %
Est Mash Efficiency: 78.8 %



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.

The suggested mineral additions assume an average NZ water profile and should be fine for most NZ water sources. The target water profile in ppm is Ca - 80, Mg - 10, Na - 10, SO4 - 100, Cl - 50.

1. If available, add sufficient lactic acid to the sparge water to lower the pH to ~5.6 prior to heating (~ 0.5 - 1.0 ml/10L depending on water source).
2. If flavour minerals are available, add to boil only as mash pH is taken care of with acid malt. The target pH is ~5.3 (5.2 - 5.4).
3. If available, add kettle finings and yeast nutrient 15 min before the end of boil.
4. At the end of the boil, cool the wort to 90C, add the whirlpool hops and maintain the temp at 90C for 20 min before continuing to chill to pitching temp.
5. It is recommended that the yeast be rehydrated per the manufacturer;s instructions.
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 completions, add the dry hops.
8. Once fermentation is complete, lower the temperature to 2C and hold for 2 - 3 days prior to packaging
9. Carbonate to 3.1 - 3.2 volumes of CO2 and age cold for a minimum of 2 weeks.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.300 kg	BEST Pilsen Malt (BESTMALZ) (3.5 EBC)	Grain	1	62.6 %	5.41 L
2.100 kg	Pale Malt, Golden Promise (Thomas Fawcett) (5.9 EBC)	Grain	2	15.8 %	1.37 L
1.000 kg	Gladfield Rye Malt (9.9 EBC)	Grain	3	7.5 %	0.65 L
1.000 kg	Gladfield Wheat Malt (4.2 EBC)	Grain	4	7.5 %	0.65 L
0.850 kg	Gladfield Sour Grapes Malt (acid malt) (4.0 EBC)	Grain	5	6.4 %	0.55 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 42.67 L of water at 70.3 C	65.0 C	60 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

◯ Fly sparge with 39.72 L water at 76.0 C
◯ Add water to achieve boil volume of 69.12 L
◯ Estimated pre-boil gravity is 1.046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
14.80 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	6	-	-
7.60 g	Calcium Chloride (Boil)	Water Agent	7	-	-
35.00 g	Pacific Jade [13.50 %] - Boil 30.0 min	Hop	8	15.2 IBUs	-
1.50 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	9	-	-
3.50 g	Yeast Nutrient (Boil 15.0 mins)	Other	10	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
130.00 g	HORT 9909 [7.60 %] - Steep/Whirlpool 20.0 min, 90.0 C	Hop	11	12.3 IBUs	-

◯ Estimated Post Boil Vol: 65.62 L and Est Post Boil Gravity: 1.050 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 60.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
5.0 pkg	Belgian Saison (DCL/Fermentis #BE-134)	Yeast	12	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.050 SG)
◯ Measure Actual Batch Volume _____ (Target: 60.00 L)

Fermentation

◯ 25 Jan 2023 - Primary Fermentation (3.00 days at 17.0 C ending at 17.0 C)
◯ 28 Jan 2023 - Secondary Fermentation (2.00 days at 17.0 C ending at 28.0 C)
◯ 30 Jan 2023 - 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
260.00 g	HORT 9909 [7.60 %] - 5.0 Days Before Bottling for 5.0…	Hop	13	0.0 IBUs	-
95.00 g	Pacific Jade [13.50 %] - 5.0 Days Before Bottling for 5.…	Hop	14	0.0 IBUs	-

◯ Measure Final Gravity: _____ (Estimate: 1.007 SG)
◯ Date Bottled/Kegged: - Carbonation: Keg with 23.04 PSI