

Graf 2

Saison (25 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 23 Sep 2020
Brewer: Allen Moellmann
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 2.00 L of wort (6.76 oz dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.92 gal
- Mash Water Acid: None

Water Prep

| Amt | Name | Type | # | %/IBU | Volume |
|----------|---------------------------------|-------------|---|-------|--------|
| 7.92 gal | Miller sample tested on 9 28 20 | Water | 1 | - | - |
| 50.00 ml | Phosphoric Acid 10% (Mash) | Water Agent | 2 | - | - |
| 1.00 g | Calcium Chloride (Mash) | Water Agent | 3 | - | - |
| 1.00 g | Gypsum (Calcium Sulfate) (Mash) | Water Agent | 4 | - | - |

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------|-------------------------------|---------|---|--------|----------|
| 8.0 oz | Rice Hulls (0.0 SRM) | Adjunct | 5 | 3.6 % | 0.06 gal |
| 7 lbs | Pilsner (2 Row) Ger (2.0 SRM) | Grain | 6 | 50.5 % | 0.55 gal |
| 2 lbs | Wheat Malt, Ger (2.0 SRM) | Grain | 7 | 14.4 % | 0.16 gal |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 11.88 qt of water at 163.7 F | 152.0 F | 60 min |

- Sparge Water Acid: None
- Fly sparge with 4.95 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.043 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|----------------------------------|------|---|-----------|--------|
| 1.00 oz | Cluster [7.00 %] - Boil 60.0 min | Hop | 8 | 24.6 IBUs | - |

- Estimated Post Boil Vol: 5.99 gal 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 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|---------------------------------|-------|---|-------|--------|
| 1.0 pkg | Ontario Farmhouse (Escarment #) | Yeast | 9 | - | - |

- Measure Actual Original Gravity _____ (Target: 1.049 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 23 Sep 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 27 Sep 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|----------|-------------------|-------|----|--------|----------|
| 0.50 gal | Cider [Secondary] | Juice | 10 | 31.5 % | 0.50 gal |

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.009 SG)
- Date Bottled/Kegged: 07 Oct 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 06 Nov 2020 - Drink and enjoy!

Notes

10/9/20 added 0.5 gallon cider

Substitute Brettanomyces Clausenii (WLP 645) and French Saison yeast (Wyeast 3711 or White Labs 590) if you cannot obtain the Escarment yeast.