

Saison Ginger

Saison

Type: All Grain

Date: 06/02/2012

Batch Size (fermenter): 10.00 gal

Brewer: Tate @ Vita Brevis Brewing Co.

Boil Size: 12.57 gal

Asst Brewer:

Boil Time: 60 min

Equipment: Pot and Cooler (10 Gal/37.8 L) - All Grain

End of Boil Volume 11.44 gal

Brewhouse Efficiency: 72.00 %

Final Bottling Volume: 9.25 gal

Est Mash Efficiency 80.3 %

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 30.0

Taste Notes:

Ingredients

<u>Ingredients</u>				
Amt	Name	Type	#	%/IBU
11 lbs 4.5 oz	Pilsner (2 Row) Bel (2.0 SRM)	Grain	1	56.4 %
4 lbs 10.0 oz	Munich Malt (9.0 SRM)	Grain	2	23.1 %
2 lbs 0.8 oz	Wheat Malt, Bel (2.0 SRM)	Grain	3	10.3 %
2 lbs 0.6 oz	Candi Sugar, Clear (0.5 SRM)	Sugar	4	10.2 %
0.95 oz	Bravo [15.50 %] - Boil 60.0 min	Hop	5	25.9 IBUs
2.86 oz	Saaz [3.50 %] - Boil 30.0 min	Hop	6	13.5 IBUs
4.00 oz	Ginger Root (Boil 5.0 mins)	Herb	7	-
3.81 oz	Willamette [5.50 %] - Boil 5.0 min	Hop	8	7.3 IBUs
4.00 oz	Orange Peel, Bitter (Boil 5.0 mins)	Spice	9	-
2.0 pkg	Belgian Saison (Wyeast Labs #3724) [124.21 ml]	Yeast	10	-

Beer Profile

Est Original Gravity: 1.055 SG

Measured Original Gravity: 1.046 SG

Est Final Gravity: 1.005 SG

Measured Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 6.5 %

Actual Alcohol by Vol: 4.7 %

Bitterness: 46.8 IBUs

Calories: 151.6 kcal/12oz

Est Color: 5.3 SRM

Mash Profile

Mash Name: Single Infusion, Light Body

Total Grain Weight: 19 lbs 15.8 oz

Sparge Water: 5.52 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

Tun Temperature: 72.0 F

Adjust Temp for Equipment: FALSE

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 25.64 qt of water at 157.7 F	148.0 F	75 min
Mash Out	Add 14.36 qt of water at 208.3 F	168.0 F	10 min

Sparge Step: Fly sparge with 5.52 gal water at 168.0 F