

BS029 Sorachi Saison

Saison (25 B)

Type: All Grain
Batch Size: 40.00 l
Boil Size: 49.10 l
Boil Time: 75 min
End of Boil Vol: 44.72 l
Final Bottling Vol: 39.00 l
Fermentation: Ale, Two Stage

Date: 23 Mar 2016
Brewer: Charles Tucker
Asst Brewer:
Equipment: My Braumeister 50L
Efficiency: 74.00 %
Est Mash Efficiency: 79.6 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 60.01 l
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Water Prep

Amt	Name	Type	#	%/IBU
80.00 l	Thames Water BR3 6LJ	Water	1	-
250.00 mg	Potassium metabisulphite (Mash 90.0 mins)	Water Agent	2	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8.50 kg	Pilsen (Dingemans) (The Malt Miller) (3.2 EBC)	Grain	3	81.7 %
0.80 kg	Wheat Malt Pale Crushed (Brew UK) (3.0 EBC)	Grain	4	7.7 %
0.50 kg	Pale Malt, Golden Promise (Thomas Fawcett) (4.5 EBC)	Grain	5	4.8 %
0.30 kg	Pale Rye Malt (BrewUK) (9.3 EBC)	Grain	6	2.9 %
0.20 kg	Munich Malt (The Malt Miller) (25.0 EBC)	Grain	7	1.9 %
0.10 kg	Black Malt (Thomas Fawcett) (1300.2 EBC)	Grain	8	1.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
1. Mash In	Add 45.50 l of water and heat to 67.0 C over 20 min	67.0 C	1 min
2. Mash Cool	Add 0.01 l of water and heat to 60.0 C over 20 min	60.0 C	1 min
3. Mash Rise	Heat to 77.0 C over 20 min	77.0 C	1 min
4. Mash Out	Heat to 77.0 C over 1 min	77.0 C	5 min

- Fly sparge with 14.50 l water at 77.0 C
- Add water to achieve boil volume of 49.10 l
- Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
40.00 g	Sorachi Ace (BrewUK) [14.60 %] - Boil 60.0 min	Hop	9	30.7 IBUs
0.50 l items	Protofloc Tablet (Boil 15.0 mins)	Fining	10	-

- Estimated Post Boil Vol: 44.72 l and Est Post Boil Gravity: 1.059 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 40.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3.0 pkg	French Saison (Wyeast Labs (Brouland) #3711) [50.28 ml]	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.059 SG)
- Measure Actual Batch Volume _____ (Target: 40.00 l)
- Add water if needed to achieve final volume of 40.00 l

Fermentation

- 23 Mar 2016 - Primary Fermentation (7.00 days at 23.0 C ending at 23.0 C)

30 Mar 2016 - Secondary Fermentation (7.00 days at 23.0 C ending at 23.0 C)

Secondary Ingredients

Amt	Name	Type	#	%/IBU
1.06 g	Gelatin (Brupaks) (Secondary 5.0 hours)	Fining	12	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 06 Apr 2016 - Carbonation: Bottle with 229.40 g Corn Sugar
- Age beer for 30.00 days at 15.0 C
- 06 May 2016 - Drink and enjoy!

Notes

Recipe based on Tom Fitzpatrick's last Saison in Gordon Strong's book "Modern Homebrew Recipes".

- Ca-52
- Mg-17
- Na-35
- SO4-107
- Cl-20
- HCO3-350
- pH7.2
- Total Hardness 454
- Mash pH 5.4

Farmhouse Ales: Culture and Craftsmanship in the Belgian Tradition Paperback – November 17, 2004 by Phil Markowski.

Start mash at 67C, begin recirculating while allowing to cool naturally to 60C. Once mash hits 60C, begin slowly heating while recirculating. Stop at 77C. Hold at 77C for 5 minutes.

Sparge alkalinity measured as 15 with of4.75. Mash water alkalinity (no grain) measured as 13 wih pH of5.06.

52L collected after sparge. SG 1.050. pH 5.55.

Post boil volume was 45L. pH 5.39. SG 1.055.