

Ace Saison

Saison (25 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 7.13 gal
Boil Time: 60 min
End of Boil Vol: 6.25 gal
Final Bottling Vol: 4.80 gal
Fermentation: Ale, Single Stage

Date: 2017-01-07
Brewer: Ron
Asst Brewer:
Equipment: Electric Brew System
Efficiency: 62.00 %
Est Mash Efficiency: 74.4 %
Taste Rating: 43.0



Taste Notes: From ABL meeting, Feb 14, 2017

A: estery, peppery, spicy, quite nice, phenolics, a little citrus and supporting herby flavors with nice malt as well

A: golden, good carb, clear, nice color, nice head

F: perperly, citrusy, slightly phenolic, some esthers, low malt, spicy up front with super dry finish in balance with a good amount of funk, a little alcohol flavor in the end

M: very good, good carb, crisp, medium body, light with a good amount of carbonation

O: excellent example of style, great beer with a few faults

Ingredients

Amt	Name	Type	#	%/IBU
15.00 gal	Ames, IA	Water	1	-
0.50 Items	Campden (Mash 0.0 mins)	Water Agent	2	-
11.00 lb	Pilsner Malt (Avangard) (1.7 SRM)	Grain	3	84.6 %
1.50 lb	Munich Malt (8.3 SRM)	Grain	4	11.5 %
0.50 lb	Rye, Flaked (2.0 SRM)	Grain	5	3.8 %
0.50 oz	Sorachi Ace [12.00 %] - First Wort 60.0 min	Hop	6	18.9 IBUs
0.50 oz	Sorachi Ace [12.00 %] - Boil 30.0 min	Hop	7	13.2 IBUs
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	8	-
0.50 tsp	DAP (Boil 10.0 mins)	Water Agent	9	-
2.00 oz	Cascade Leaf [5.70 %] - Steep/Whirlpool 0.0 min	Hop	10	0.0 IBUs
1.00 oz	Sorachi Ace [12.00 %] - Boil 0.0 min	Hop	11	0.0 IBUs
1.0 pkg	French Saison (Wyeast Labs #3711) [0.21 Cup]	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 6.6 %
Bitterness: 32.0 IBUs
Est Color: 4.7 SRM

Measured Original Gravity: 1.060 SG
Measured Final Gravity: 1.000 SG
Actual Alcohol by Vol: 7.9 %
Calories: 195.0 kcal/12oz

Mash Profile

Mash Name: Fly Sparge, Light Body
Sparge Water: 3.49 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 13.00 lb
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20

Est Mash PH: 5.57
Measured Mash PH: 4.60

Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.70 gal of water at 161.6 F	150.0 F	75 min

Sparge: Fly sparge with 3.49 gal water at 168.0 F

Mash Notes: Lower Temperature, Higher Water/Grain Ratio

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 7.00 days
Storage Temperature: 40.0 F

Notes

Yeast Starter = 0.3 gal water with 0.35 lb LME (Golden Light), added to fermenter
Steep/Whirlpool means Hop Back for Cascade hops
Cool only if T > 75 F, otherwise float temperature (room temp about 67 F), after 2 days was pretty much about 68 F
15.0 Brix => OG = 1.060
5.5 Brix => FG = 0.999 (1.000 by hygrometer)

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