

Belgian Saison with Lavendar Yeast

Saison (16 C)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.04 gal
Boil Time: 90 min
End of Boil Vol: 6.24 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 26 Sep 2015
Brewer: Scott Ickes
Asst Brewer:
Equipment: Scotts New Equipment
Efficiency: 65.00 %
Est Mash Efficiency: 70.9 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
12 lbs 8.0 oz	Pilsner (2 Row) Bel (2.0 SRM)	Grain	1	89.3 %
12.0 oz	Munich Malt (9.0 SRM)	Grain	2	5.4 %
12.0 oz	Wheat Malt, Bel (2.0 SRM)	Grain	3	5.4 %
2.00 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 60.0 min	Hop	4	26.4 IBUs
0.28 tsp	Irish Moss (Boil 10.0 mins)	Fining	5	-
1.00 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 0.0 min	Hop	6	0.0 IBUs
1.0 pkg	Lavendar Saison (Creative Brewing #) [8.87 ml]	Yeast	7	-
1.10 tsp	Yeast Nutrient (Primary 3.0 days)	Other	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 6.6 %
Bitterness: 26.4 IBUs
Est Color: 4.8 SRM

Measured Original Gravity: 1.064 SG
Measured Final Gravity: 0.000 SG
Actual Alcohol by Vol: 0.0 %
Calories: 0.0 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge
Sparge Water: 5.34 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 14 lbs
Grain Temperature: 72.5 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20.50 qt of water at 156.3 F	147.0 F	90 min

Sparge: Batch sparge with 2 steps (0.95gal, 4.39gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 6.87 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.5
Carbonation Used: Bottle with 6.87 oz Dry Malt Extract
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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