

Blue Summer Saison

Saison (25 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 7.98 gal
Boil Time: 90 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 16 Sep 2015
Brewer:
Asst Brewer:
Equipment: All-Grain - 90min
Efficiency: 70.00 %
Est Mash Efficiency: 73.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
9 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	1	84.7 %
8.0 oz	Blue Corn Grits (1.0 SRM)	Grain	2	4.7 %
8.0 oz	Vienna Malt (3.5 SRM)	Grain	3	4.7 %
8.0 oz	Wheat Malt, Bel (2.0 SRM)	Grain	4	4.7 %
2.0 oz	Special B Malt (180.0 SRM)	Grain	5	1.2 %
1.00 oz	Hallertauer [4.80 %] - Boil 60.0 min	Hop	6	18.8 IBUs
1.00 oz	Saaz [3.75 %] - Boil 20.0 min	Hop	7	8.9 IBUs
1.0 pkg	Rustic (Imperial Organic Yeast #B56)	Yeast	8	-
1.00 tsp	Yeast Nutrient (Primary 3.0 days)	Other	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 27.7 IBUs
Est Color: 6.2 SRM

Measured Original Gravity:
1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion,
Medium Body
Sparge Water: 5.93 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment:
FALSE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs 10.0
oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.28 qt of water at 160.2 F	149.0 F	60 min

Sparge: Fly sparge with 5.93 gal water at 168.0 F

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

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Keg with
12.54 PSI

Age for: 30.00 days

Storage Temperature: 68.0 F

Notes

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