

Hoppy Brett Saison

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Category: 16 - Belgian and French Ale
Subcategory: C - Saison



Kettle Volume: 13.71 gal (S.G.: 1.047)
Boil Duration: 90.0 min
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (S.G.: 1.059)

Efficiency: 88.0%
Attenuation: 90.0%
Evap/Hour: 1.5 gal

Ingredients:

18.5 lb Dingemans Pilsner
2.0 lb Wheat Malt
0.5 lb Crystal 60
2.0 oz Goldings (4.4%) - added during boil, boiled 60.0 min
1.0 oz Hallertau (4.5%) - added during boil, boiled 60.0 min
1.5 oz Goldings (4.4%) - added during boil, boiled 30.0 min
1.0 oz Saaz (4.0%) - added during boil, boiled 30.0 min
1.5 oz Goldings (4.4%) - added during boil, boiled 10.0 min
1.0 oz Saaz (4.0%) - added during boil, boiled 10.0 min
2.0 oz Saaz (4.0%) - added during boil, boiled 0.0 min
3.0 tbsp 5.2 pH Stabilizer - added during mash
2.0 tsp Irish Moss - added during boil, boiled 10.0 min
1.0 ea White Labs 650 Brettanomyces Bruxellensis
1.0 ea White Labs 645 Brettanomyces Claussenii
2.0 ea WYeast 3711 French Saison

Style:

Recipe	Guideline
Original Gravity: 1.059	1.048 - 1.065
Terminal Gravity: 1.006	1.002 - 1.012
Color: 5.75 °SRM	5.0 - 14.0
Alcohol: 6.97%	5.0% - 7.0%
Bitterness: 42.8	20.0 - 35.0



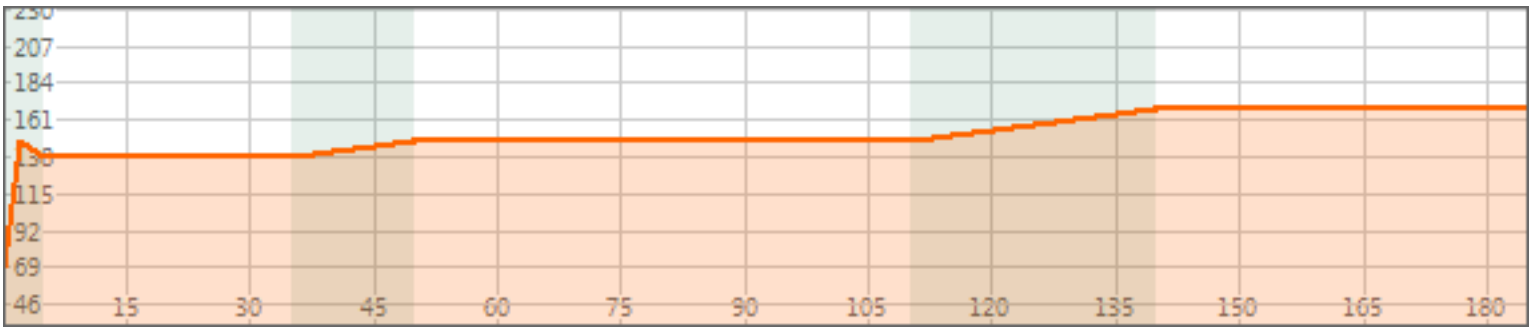
Analysis:

Apparent	Real	Weight	Calories
Original Extract: 14.49 °P	14.49 °P	Alcohol: 19.63 g	135.46 kcal
Attenuation: 90.0%	72.6%	Carbs: 13.84 g	52.61 kcal
Terminal Extract: 1.52 °P	3.98 °P	Protein: 0.97 g	3.88 kcal
% Alcohol: 6.97% ABV	5.5% ABW		Total: 191.94 kcal

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

	Elapsed	Thickness	Final Temp	Available
5.0 min Mash-In <i>Liquor: 6.56 gal</i> <i>Strike: 149.52 °F</i> <i>Target: 140.0 °F</i>	00:05:02	1.25 qt/lb	140.0 °F	4.15 gal
30.0 min Beta Rest <i>Rest: 30.0 min</i> <i>Final: 140.0 °F</i>	00:35:02	1.25 qt/lb	140.0 °F	4.15 gal
15.0 min HERMS <i>Heat: 15.0 min</i> <i>Target: 150.0 °F</i>	00:50:02	1.25 qt/lb	150.0 °F	4.16 gal
60.0 min Alpha Rest <i>Rest: 60.0 min</i> <i>Final: 150.0 °F</i>	01:50:02	1.25 qt/lb	150.0 °F	4.16 gal
30.0 min Mash Out <i>Heat: 30.0 min</i> <i>Target: 170.0 °F</i>	02:20:02	1.25 qt/lb	170.0 °F	4.19 gal
45.0 min Sparge <i>Sparge Volume: 10.5 gal</i> <i>Sparge Temperature: 168.0 °F</i> <i>Runoff: 13.08 gal</i>	03:05:02	0.0 qt/lb	168.8 °F	1.87 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 274.27 g
 Volumes CO₂: 2.5

Forced Carbonation

Beer Temp: 45.0 °F
 Pressure: 14.89 PSI
 Volumes CO₂: 2.5