

Independence Saison

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



Kettle Volume: 12.96 gal (SG: 1.063)
Boil Duration: 60 min
Evaporation: 1.5 gal
Volume Gain/Loss: 0.0 gal
Final Volume: 11.0 gal (SG: 1.074)

Efficiency: 80.0%
Attenuation: 84.0%
Evap/Hour: 1.5 gal

Ingredients:

20.0 lbs Pilsen Malt
2.5 lbs Wheat Malt
1.25 lbs Belgian Pale
1.25 lbs Vienna Malt
0.75 lbs Belgian Aromatic
32.0 oz Dextrose
1.0 lbs Rice Hulls
2.0 ea White Labs WLP565 Belgian Saison I
3.0 tsp 5.2 pH Stabilizer - added during mash
1.5 oz East Kent Goldings (5.0%) - added during boil, boiled 60 min
1.0 oz Hallertau (4.5%) - added during boil, boiled 15 min
2.0 tsp Irish Moss - added during boil, boiled 10 min
2.0 oz Saaz (5.0%) - added during boil, boiled 5 min

Style Comparison:

Recipe	Guideline
Original Gravity: 1.074	1.048 - 1.080
Terminal Gravity: 1.012	1.010 - 1.016
Color: 5.9 °SRM	5.0 - 12.0
Alcohol: 8.19%	5.0% - 8.5%
Bitterness: 19.85	25.0 - 45.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 17.94 °P	17.94 °P	Alcohol: 23.1 g	159.25
Attenuation: 84.0%	67.2%	Carbs: 20.8 g	78.99
Terminal Extract: 3.02 °P	5.89 °P	Protein: 1.5 g	5.82
% Alcohol: 8.19% ABV	6.43% ABW		Total: 244.06

Schedule:

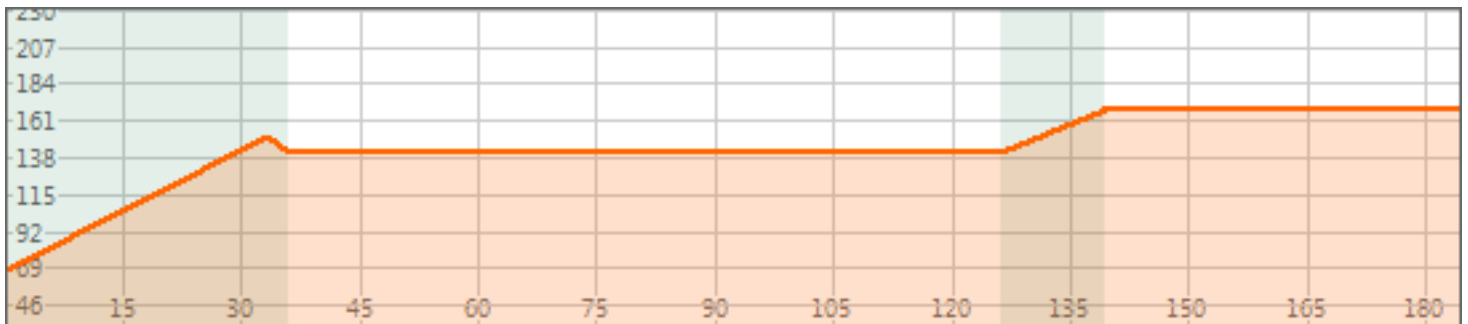
Ambient Air: 70.0 °F
Source Water: 55.0 °F
Elevation: 0.0 m

00:36:08 Mash In
 Liquor: 9.36 gal
 Strike: 153.0 °F
 Target: 143 °F

02:06:08 Saccharification Rest
 Rest: 90.0 min
 Final: 143.0 °F

02:19:28 Mash Out
 Heat: 13.3 min
 Target: 170.0 °F

03:04:28 Sparge
 Sparge
 Volume: 6.06 gal
 Temperature: 170.0 °F
 Runoff: 12.28 gal
 Duration: 45.0 min
 Total Runoff: 12.6 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 274.272 g
 Volumes CO₂: 2.5

Forced Carbonation

Beer Temp: 45.0 °F
 Pressure: 14.8861 PSI
 Volumes CO₂: 2.5