

Brotherman Brew

Saison (16 C)

Type: All Grain
Batch Size: 5.02 gal
Boil Size: 8.01 gal
Boil Time: 90 min
End of Boil Vol: 6.09 gal
Final Bottling Vol: 4.65 gal
Fermentation: Ale, Two Stage

Date: 16 Nov 2015
Brewer: Aughen
Asst Brewer:
Equipment: MegaPot (10 Gal/40 L) - BIAB
Efficiency: 70.00 %
Est Mash Efficiency: 81.7 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5.02 gal	Aughens RO water	Water	1	-
5 lbs	White Wheat Malt (2.4 SRM)	Grain	2	55.6 %
3 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	3	33.3 %
0.50 oz	Nugget [13.00 %] - Boil 45.0 min	Hop	4	22.8 IBUs
1.00 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	5	7.1 IBUs
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 5.0 min	Hop	6	3.8 IBUs
0.75 oz	Lemongrass (Boil 5.0 mins)	Spice	7	-
0.75 oz	Orange Peel, Sweet (Boil 5.0 mins)	Spice	8	-
1 lbs	Honey (1.0 SRM)	Sugar	9	11.1 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 5.6 %
Bitterness: 33.7 IBUs
Est Color: 3.3 SRM

Measured Original Gravity: 1.052 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 5.6 %
Calories: 171.5 kcal/12oz

Mash Profile

Mash Name: BIAB, Light Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 9 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 34.40 qt of water at 152.4 F	147.9 F	90 min
Mash Out	Add -0.00 qt of water and heat to 170.0 F over 7 min	170.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.65 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.65 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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