

## Batch 1 of Matt's Saison v1

### Dates

Date Brewed:	Oct 26, 2014	Date Racked:	Oct 26, 2014
Date Packaged:	Oct 26, 2014	Date Ready:	Oct 26, 2014

### Selected Style and Target Specs

16C-Belgian And French Ale-Saison

Minimum OG:	1.048 SG	Maximum OG:	1.065 SG
Minimum FG:	1.002 SG	Maximum FG:	1.012 SG
Minimum IBU:	20 IBU	Maximum IBU:	35 IBU
Minimum Color:	5.0 SRM	Maximum Color:	14.0 SRM

### Recipe Overview

Target Wort Volume Before Boil:	14.45 US gals	Actual Wort Volume Before Boil:	14.45 US gals
Target Wort Volume After Boil:	12.75 US gals	Actual Wort Volume After Boil:	12.75 US gals
Target Volume Transferred:	10.50 US gals	Actual Volume Transferred:	10.50 US gals
Target Volume At Pitching:	10.50 US gals	Actual Volume At Pitching:	10.50 US gals
Target Volume Of Finished Beer:	9.85 US gals	Actual Volume Of Finished Beer:	9.85 US gals
Target Pre-Boil Gravity:	1.035 SG	Actual Pre-Boil Gravity:	1.040 SG
Target OG:	1.040 SG	Actual OG:	1.052 SG
Target FG:	1.040 SG	Actual FG:	1.012 SG
Target Apparent Attenuation:	0.0 %	Actual Apparent Attenuation:	76.0 %
Target ABV:	0.0 %	Actual ABV:	5.3 %
Target ABW:	0.0 %	Actual ABW:	4.1 %
Target IBU: (using Tinseth):	19.4 IBU	Actual IBU:	18.5 IBU
Target Color: (using Morey):	3.2 SRM	Actual Color:	3.2 SRM
Target Mash Efficiency:	75.0 %	Actual Mash Efficiency:	85.7 %
Target Fermentation Temp:	74 °F	Actual Fermentation Temp:	74 °F

### Fermentables

Ingredient	Amount	%	MCU	When
US 2-Row Malt	11lb 5oz	53.5 %	1.6	In Mash/Steeped
US Flaked Soft Red Wheat	5lb 10oz	26.8 %	0.9	In Mash/Steeped
US Rice Hulls	2lb 3oz	10.4 %	0.0	In Mash/Steeped
Belgian Vienna Malt	2lb 0oz	9.4 %	0.5	In Mash/Steeped

### Hops

Variety	Alpha	Amount	IBU	Form	When
US Warrior	18.4 %	0.44 oz	14.6	Loose Pellet Hops	First Wort Hopped
US Willamette	4.5 %	1.00 oz	4.8	Loose Pellet Hops	At turn off

### Other Ingredients

Ingredient	Amount	When
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### Yeasts

Yeast Strain	Amount	Used
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### Water Profile

Target Profile:	No Water Profile Chosen		
Mash pH:	5.2		
pH Adjusted with:	Lactic Acid		

Total Calcium (ppm):	64	Total Magnesium (ppm):	4
Total Sodium (ppm):	0	Total Sulfate (ppm):	142
Total Chloride (ppm):	27	Total Bicarbonate (ppm):	0

### Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Infusion 40M 20M 152°

Step Type	Temperature	Duration
Rest at	152 °F	40
Raise by direct heating to	168 °F	20

### General Notes

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### Mash Notes

.20 qt/lb added for false bottom. 1.36 (4qt/19.5lb) 1.15 actual.

### Boil Notes

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### Fermentation Notes

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### Packaging Notes

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### Tasting Notes

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