

Batch 1 of Brett Beer / Matt's Yeast

Dates

Date Brewed:	Dec 6, 2014	Date Racked:	Dec 6, 2014
Date Packaged:	Dec 6, 2014	Date Ready:	Dec 6, 2014

Selected Style and Target Specs

16C-Belgian And French Ale-Saison

Minimum OG:	11.9 P	Maximum OG:	15.9 P
Minimum FG:	0.5 P	Maximum FG:	3.1 P
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:	11.6 P	Actual Pre-Boil Gravity:	12.9 P
Target OG:	15.0 P	Actual OG:	15.4 P
Target FG:	3.0 P	Actual FG:	3.7 P
Target Apparent Attenuation:	79.7 %	Actual Apparent Attenuation:	76.0 %
Target ABV:	6.5 %	Actual ABV:	6.4 %
Target ABW:	5.1 %	Actual ABW:	5.0 %
Target IBU: (using Tinseth):	45.2 IBU	Actual IBU:	42.9 IBU
Target Color: (using Morey):	3.8 SRM	Actual Color:	3.8 SRM
Target Mash Efficiency:	83.0 %	Actual Mash Efficiency:	93.2 %
Target Fermentation Temp:	74 °F	Actual Fermentation Temp:	74 °F

Fermentables

Ingredient	Amount	%	MCU	When
US 2-Row Malt	15lb 9oz	62.1 %	2.2	In Mash/Steeped
Belgian Vienna Malt	3lb 10oz	14.5 %	1.0	In Mash/Steeped
US Flaked Rye	3lb 0oz	12.0 %	0.7	In Mash/Steeped
US Rice Hulls	8.00 oz	2.0 %	0.0	Start Of Boil
Sugar - Corn Sugar/Dextrose (Dry)	2lb 6oz	9.5 %	0.0	End Of Boil

Hops

Variety	Alpha	Amount	IBU	Form	When
US Horizon	10.3 %	1.50 oz	25.2	Loose Pellet Hops	60 Min From End

US Sterling	8.4 %	2.00 oz	17.2	Loose Pellet Hops	At turn off
Slovenian Styrian Goldings	1.4 %	2.00 oz	2.9	Loose Pellet Hops	At turn off

Other Ingredients

Ingredient	Amount	When
Yeast Nutrient	1.00 oz	In Boil
Whirlfloc Tablet	1.00 oz	In Boil

Yeasts

Yeast Strain	Amount	Used
Matt's Saison Yeast 11.15.14	0.3 qts	Scooped 8oz of slurry from bottom of fermentor. Made a 1.2L Starr 5 days before, chilled for 48 hours prior, stir plate day of pitch.

Water Profile

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

Total Calcium (ppm):	59	Total Magnesium (ppm):	11
Total Sodium (ppm):	23	Total Sulfate (ppm):	118
Total Chloride (ppm):	45	Total Bicarbonate (ppm):	49

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Infusion 40M 20M 148°

Step Type	Temperature	Duration
Rest at	148 °F	40
Raise by direct heating to	168 °F	20

General Notes

12.83G of Distilled water needed. (75% dilution) Brewbit session:
<https://brewbit.com/dashboard/devices/384/sessions/8360?token=57e1e9578a20e692242343c74b4c6f82> Mash mineral spreadsheet: Palmers_Mash_RA_CUSTOM_Brett Beer _ Matts Yeast (12 Mash.pdf)

Mash Notes

.18 qt/lb added for false bottom. 1.33 (4qt/22.1875lb) 1.15 actual.
 5.2pH at 1:45pm – 6ml lactic acid. Record mash before testing for 1 minute.
 Vorlauf start at 2:05pm. Raise Temp to 168°.
 Later started at 2:45pm

Boil Notes

5.4pH first runnings.

20.5 brix first runnings - 2:45pm

8.8 brix mid runnings - 3:15pm

4.8 brix - 3:35pm

13.4 brix / 12.9P pre-boil gravity

5.52pH pre-boil

5.36pH post-boil

Added 1ml Latic Acid after reading

5.32pH after acid addition

Fermentation Notes

Knock out complete at 6:15pm. Yeast pitched at 73°.

Fermenting nicely as of 7:00am, 12.7.14.

3.7°P on 12.11.14

2.8°P on 12.18.14

Crashed on 12.18.14 at 4:30pm.

Packaging Notes

Tasting Notes
