

Farmhouse Ale/Saison 3 BBL Example

Saison (25 2)

Type: All Grain
Batch Size: 100.00 gal
Boil Size: 105.32 gal
Boil Time: 60 min
End of Boil Vol: 104.78 gal
Final Bottling Vol: 99.60
Fermentation: Ale, Two Stage

Date: 27 June 2022
Brewer: Mark Townsend
Asst Brewer:
Equipment: 3 BBL Example- All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 72.00 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amount	Name	Type	#	%/IBU	Volume
16 lb 5.0 oz	White Wheat Malt Mash (7.7%) - 2.4 SRM	Grain	1	7.7%	1.27 gal
16 lb 5.0 oz	Rye Malt Mash (7.7%) - 4.7 SRM	Grain	2	7.7%	1.27 gal
179 lb	Pale Malt (2 Row) US Mash (84.6%) - 2.0 SRM	Grain	3	84.6%	13.98 gal
18.23 oz	Tettnang Boil 60 min (15.1 IBUs)	Hop	4	15.1 IBUs	-
7.68 oz	Saaz Boil 10 min (1.9 IBUs)	Hop	5	1.9 IBUs	-
7.68 oz	Hallertau Whirlpool 60 min at 194.4 F (3.2 IBUs)	Hop	6	3.2 IBUs	-
1.0 pkgs	Hornindal Kveik Ale Yeast White labs #WLP521	Ale yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 6.0 %
Bitterness: 20.2 IBUs
Est Color: 4.3

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 152 cal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out

Sparge Water: 64.83 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: True
Est Mash PH: 5.71
Measured Mash PH: 5.20

Total Grain Weight: 211 lb 10.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: -
Sparge Acid Addition: -

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 264.53 qt of water at 161.4 F	150.0 F	60 min

Sparge: Fly sparge with 259.33 qt water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 14.9 psi
Keg/Bottling Temperature: 45.0 F

Volumes of CO2: 100.0 vols
Carbonation Est: Keg with 14.9 psi
Carbonation (from Meas Vol): Keg with 14.9 psi

Fermentation: Ale, Two Stage
Fermenter:

Age for: 30 days
Storage Temperature: 65.0 F

Notes

Recipe adapted for single infusion mash using well modified commercial malt from the original step mashed recipe (113°F for 15 min, 135°F for 15 min, 150°F for 40 min and 168°F for 10 min) using my floor malted 6 row barley, winter wheat and raw rye. Substitute 10%+ of the 2 row w/ Vienna malt. Substitute noble hops w/ local grown, new world or whatever hops you want, adjusting IBU and dry hopping to your preference. I originally used a blend of Belgian and Kveik yeasts but also really enjoyed RVA Yeast Labs 806 Lickinghole Creek Ale strain. Some strains I haven't used but am thinking of using this time are Jaspers JY056 - Poperinge Saison (Belgian Saison III) , JY110 - American Saison IV (NOVA Yeast II) and White Labs WLP561 Non STA1son Ale Yeast. Some ideas for variations and pins using local VA grown or foraged ingredients: Honey in the whirlpool, local fruit blends, smoking honey, fruit or malts with local woods (cherry, apple, peach, hickory, oak), coriander, basil, chamomile etc. Looking forward to seeing what everyone comes up with! Cheers!

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