

234 Freyr 5G All Grain

Saison (25 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 28 Dec 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 80.00 %
Est Mash Efficiency: 92.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 320.18 ml warm water and add optional 16.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.02 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	86.7 %	0.70 gal
12.0 oz	Acid Malt (3.0 SRM)	Grain	2	7.2 %	0.06 gal
10.0 oz	Rye Malt (Weyermann) (3.0 SRM)	Grain	3	6.0 %	0.05 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.24 gal of water at 164.8 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.78 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Styrian Goldings [5.40 %] - Boil 60.0 min	Hop	4	13.1 IBUs	-
1.00 oz	Styrian Goldings [5.40 %] - Boil 5.0 min	Hop	5	3.5 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.059 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Belle Saison (Lallemand/Danstar #-)	Yeast	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.059 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 28 Dec 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

01 Jan 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 11 Jan 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 10 Feb 2021 - Drink and enjoy!

Notes