

# 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

- No yeast starter used
- 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 12.97 qt 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
0.0 pkg	Saisonstein's Monster (Omega #OYL-500)	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: 1.006 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