

# 234 Freyr 5G Extract

Saison (25 B)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.91 gal  
**Final Bottling Vol:** 4.60 gal

**Date:** 28 Dec 2020  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 0.94 gal
- Steep Grain Weight: 15.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
15.0 oz	Rye Malt (Weyermann) [Steep] (3.0 SRM)	Grain	1	8.9 %	0.07 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 9.0 oz
- Boil Fermentables Volume: 0.80 gal
- Est Boil Water Addition: 2.54 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.098 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	2	91.1 %	0.80 gal
1.00 oz	Styrian Goldings [5.40 %] - Boil 60.0 min	Hop	3	11.6 IBUs	-
1.00 oz	Styrian Goldings [5.40 %] - Boil 5.0 min	Hop	4	2.3 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.063 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	5	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.063 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.009 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