

# 350 Zodiac Killer Vol 11: Libra Saison 5 Gallon

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:** 25 Aug 2022  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 274.48 ml warm water and add optional 13.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.91 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%IBU	Volume
5 lbs 13.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	1	61.6 %	0.45 gal
1 lbs 4.0 oz	Vienna Malt (Gambrinus) (6.0 SRM)	Grain	2	13.3 %	0.10 gal
1 lbs 3.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	12.6 %	0.09 gal
1 lbs 3.0 oz	White Wheat Malt (2.4 SRM)	Grain	4	12.6 %	0.09 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.95 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.96 gal water at 168.0 F

### First Wort Hops

Amt	Name	Type	#	%IBU	Volume
0.50 oz	Hallertau Blanc [10.50 %] - First Wort 60.0 min	Hop	5	20.0 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.045 SG

### Boil Ingredients

Amt	Name	Type	#	%IBU	Volume
0.50 oz	Hallertau Blanc [10.50 %] - Boil 5.0 min	Hop	6	3.6 IBUs	-
0.25 oz	Hallertau Blanc [10.50 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.051 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	8	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.051 SG)

Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

- 25 Aug 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 29 Aug 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.25 oz	Hallertau Blanc [10.50 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 08 Sep 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 08 Oct 2022 - Drink and enjoy!

Notes