

350 Zodiac Killer Vol 11: Libra Saison 5 Gallon

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: 25 Aug 2022
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

- Hydrate yeast with 315.40 ml warm water and add optional 15.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.50 gal
- Steep Grain Weight: 1 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	10.1 %	0.08 gal
8.0 oz	Vienna Malt (Briess) [Steep] (3.5 SRM)	Grain	2	5.1 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 2.09 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.091 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	3	20.3 %	0.15 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	4	64.6 %	0.53 gal
1.00 oz	Hallertau Blanc [10.50 %] - Boil 60.0 min	Hop	5	24.0 IBUs	-
0.50 oz	Hallertau Blanc [10.50 %] - Boil 5.0 min	Hop	6	2.4 IBUs	-
0.25 oz	Hallertau Blanc [10.50 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 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	8	-	-

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

- Add water if needed to achieve final volume of 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: 1.014 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