

Gym 117 Hay Loft 5 Gallon 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: 15 Mar 2023
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 297.43 ml warm water and add optional 14.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.98 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 12.0 oz	Pilsner (Weyermann) (1.7 SRM)	Grain	1	67.5 %	0.53 gal
2 lbs 4.0 oz	White Wheat Malt (2.4 SRM)	Grain	2	22.5 %	0.18 gal
1 lbs	American Honey Malt (Briess) (25.0 SRM)	Grain	3	10.0 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.13 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.85 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.048 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.40 oz	Mandarina Bavaria [8.50 %] - Boil 60.0 min	Hop	4	11.4 IBUs	-
0.40 oz	Mandarina Bavaria [8.50 %] - Boil 30.0 min	Hop	5	8.7 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.055 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: 1.055 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 15 Mar 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

19 Mar 2023 - 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: 29 Mar 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 28 Apr 2023 - Drink and enjoy!

Notes