

Valley Saison AG

Created Friday January 18th 2019



NWBS

Method: **All Grain** Style: **Saison** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.051** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **196 calories** (Per 12oz) Carbs: **16 g** (Per 12oz)

Original Gravity: **1.060** Final Gravity: **1.009** ABV (standard): **6.67%** IBU (tinseth): **24.87** SRM (morey): **5.41** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
7.50 lb	American - Pilsner		37	1.8	62.5%
2.50 lb	American - White Wheat		40	2.8	20.8%
0.50 lb	American - Caramel / Crystal 20L		35	20	4.2%
0.50 lb	Briess - Bonlander Munich		36	10	4.2%
1 lb	Corn Sugar - Dextrose		42	0.5	8.3%

12 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.50 oz	East Kent Goldings		Pellet	4.5	Boil	60 min	23.13	75%
0.50 oz	Brewmaster - Czech Saaz		Pellet	2.8	Aroma	10 min	1.74	25%

2 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1.5 oz	East Kent Goldings (Pellet)		23.13	75%
0.5 oz	Brewmaster - Czech Saaz (Pellet)		1.74	25%

2 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	150 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - French Saison 3711

Amount: 1 Each Cost: Attenuation (custom): 80% Flocculation: Low

Optimum Temp: 65 - 77 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 107 B cells required

Priming

CO₂ Level: 2.45 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0