

## Saison D'Ed

**Brew Type:** Partial Mash  
**Style:** Saison  
**Batch Size:** 5.00 gal  
**Boil Volume:** 3.00 gal  
**Brewhouse Efficiency:** 75.00 %

**Date:** 4/25/2010  
**Brewer:**  
**Assistant Brewer:**  
**Boil Time:** 60 min

### Brewing Steps

Check	Time	Step																				
	4/25/2010	Clean and prepare equipment.																				
	--	Measure ingredients, crush grains.																				
	--	Prepare 5.30 gal water for brewing																				
		<b>Prepare Ingredients for Mash</b>																				
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	--	<b>WARNING: Preheat Mash Tun</b> - No equipment adjustments made!																				
	15 min	<b>Mash Ingredients</b> <b>Saccharification:</b> Add 3.13 qt of water at 170.5 F																				
	40 min	- Hold mash at 158.0 F for 40 min																				
	10 min	<b>Mash Out:</b> Heat to 168.0 F over 10 min																				
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	--	Sparge with 2.77 gal of 168.0 F water.																				
	--	Add water to achieve boil volume of 3.00 gal																				
	--	Estimated Pre-boil Gravity is: 1.107 SG with all grains/extracts added																				
		<b>Boil Ingredients</b>																				
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	--	Cool wort to fermentation temperature																				
	--	Add 1.75 gal water (as needed) to achieve volume of 5.00 gal																				
	--	Siphon wort to primary fermenter and aerate wort.																				
		<b>Add Ingredients to Fermenter</b>																				
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	4/25/2010	Measure Original Gravity: _____ (Estimate: 1.061 SG)																				
	4/25/2010	Measure Batch Volume: _____ (Estimate: 5.00 gal)																				
	14 days	Ferment in primary for 14 days at 68.0 F																				
	5/9/2010	Transfer to Secondary Fermenter																				
	7 days	Ferment in secondary for 7 days at 64.0 F																				
	5/16/2010	Measure Final Gravity: _____ (Estimate: 1.018 SG)																				
	--	Bottle beer at 60.0 F with 3.8 oz of corn sugar.																				
	4.0 Weeks	Age for 4.0 Weeks at 52.0 F																				
	6/13/2010	Sample and enjoy!																				

Taste Rating (50 possible points): 35.0