

# Saison cour de ferme

Created Wednesday September 20th 2017



Queen Bee Brewery

Method: **All Grain** Style: **Saison** Boil Time: **45 min** Batch Size: **22 liters** (fermentor volume) Pre Boil Size: **25 liters**  
 Post Boil Size: **22 liters** Pre Boil Gravity: **1.033** (recipe based estimate) Efficiency: **75%** (brew house) Source: **Queen Bee Brewery**  
 Calories: **122 calories** (Per 355mL) Carbs: **9 g** (Per 355mL)

Original Gravity: **1.038** Final Gravity: **1.004** ABV (standard): **4.47%** IBU (tinseth): **24.14** EBC (ebcmorey): **7.22** ■ Mash pH: **n/a**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
2800 g	Ireland - Lager Malt	37	2	77.2%
100 g	Rolled Oats	33	2.2	2.8%
225 g	United Kingdom - Wheat	37	2	6.2%
200 g	German - Vienna	37	4	5.5%
100 g	United Kingdom - Crystal 15L	34	15	2.8%
200 g	German - Munich Light	37	6	5.5%
<b>3.63 kg</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
23 g	Centennial	Pellet	11.1	Boil	8 min	10.3	51.1%
22 g	Columbus	Pellet	15.6	Boil	8 min	13.84	48.9%

## Mash Guidelines

Amount	Description	Type	Temp	Time
19 L	6 kettles at approx 67c	Infusion	64 °C	45 min
12 L	kettle sparge	Sparge	67 °C	--
L	Mash Out	Infusion	75 °C	10 min

Starting Mash Thickness: 4.5 L/kg

## Yeast

### Mangrove Jack - French Saison Ale M29

Amount: 1 Attenuation (avg): 87.5% Flocculation: Medium Optimum Temp: 26 - 32 °C Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 73 B cells required

## Priming

CO<sub>2</sub> Level: 1.02 Volumes

## Target Water Profile

 Balanced Profile
Ca<sup>+2</sup> 0Mg<sup>+2</sup> 0Na<sup>+</sup> 0Cl<sup>-</sup> 0SO<sub>4</sub><sup>-2</sup> 0HCO<sub>3</sub><sup>-</sup> 0

## Notes

Brewed + yeast 15/1/20 pitched high temp but ended fermenting @ 20c ish, fermented for about 3 weeks to 1.004 then kegged