

Saison Dupont

Saison (25 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.43 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 29 Aug 2018
Brewer: Derek Jensen
Asst Brewer:
Equipment: ROBOBREW
Efficiency: 72.00 %
Est Mash Efficiency: 75.4 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	1	86.3 %
8.0 oz	Caramunich Malt (56.0 SRM)	Grain	2	3.9 %
8.0 oz	Vienna Malt (3.5 SRM)	Grain	3	3.9 %
8.0 oz	White Wheat Malt (2.4 SRM)	Grain	4	3.9 %
4.0 oz	Munich Malt (9.0 SRM)	Grain	5	2.0 %
1.00 oz	East Kent Goldings (EKG) [6.30 %] - B...	Hop	6	20.9 IBUs
0.50 oz	Styrian Goldings [1.50 %] - Boil 5.0 min	Hop	7	0.5 IBUs
1.0 pkg	Saisonstein's Monster (Omega #OYL-...	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.064 SG
Est Final Gravity: 1.005 SG
Estimated Alcohol by Vol: 7.7 %
Bitterness: 21.4 IBUs
Est Color: 7.3 SRM

Measured Original Gravity:
1.055 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 5.9 %
Calories: 182.3 kcal/12oz

Mash Profile

Mash Name: Robobrew Mash and
Sparge Light Body
Sparge Water: 2.54 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment:
FALSE
Est Mash PH: 5.67
Measured Mash PH: 5.20

Total Grain Weight: 12 lbs 12.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21.68 qt of water at 156.1 F	148.0 F	60 min
Ramp up for mash ...	Heat to 168.0 F over 10 min	168.0 F	10 min

Sparge: Fly sparge with 2.54 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 5.00 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.7

Carbonation Used: Bottle with
5.00 oz Corn Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

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