

# Lunch Swamp Saison

Saison (16 C)

**Type:** All Grain  
**Batch Size:** 11.00 gal  
**Boil Size:** 12.46 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 11.96 gal  
**Final Bottling Vol:** 10.00 gal  
**Fermentation:** Saison Three Stage  
**Taste Notes:**

**Date:** 13 Apr 2014  
**Brewer:** Russell Leu  
**Asst Brewer:**  
**Equipment:** Clover Creek Brewery - All Barley  
**Efficiency:** 73.00 %  
**Est Mash Efficiency:** 76.7 %  
**Taste Rating:** 30.0



## Ingredients

| Amt        | Name  | Type    | #  | %/IBU     |
|------------|---|---------|----|-----------|
| 8.0 oz     | Rice Hulls (0.0 SRM)                        | Adjunct | 1  | 2.0 %     |
| 17 lbs     | Pale Malt (2 Row) US (2.0 SRM)              | Grain   | 2  | 69.4 %    |
| 3 lbs      | White Wheat Malt (2.4 SRM)                  | Grain   | 3  | 12.2 %    |
| 1 lbs      | Oats, Flaked (1.0 SRM)                      | Grain   | 4  | 4.1 %     |
| 1 lbs      | Caramunich Malt (56.0 SRM)                  | Grain   | 5  | 4.1 %     |
| 1.00 oz    | Sorachi Ace [12.00 %] - First Wort 60.0 min | Hop     | 6  | 20.7 IBUs |
| 0.50 oz    | Fuggles [4.50 %] - First Wort 60.0 min      | Hop     | 7  | 3.9 IBUs  |
| 1.00 oz    | Fuggles [4.50 %] - Boil 30.0 min            | Hop     | 8  | 5.4 IBUs  |
| 1.00 Items | Whirfloc Tablet (Boil 15.0 mins)            | Fining  | 9  | -         |
| 2.00 oz    | Fuggles [4.50 %] - Boil 15.0 min            | Hop     | 10 | 7.0 IBUs  |
| 3.00 tsp   | Black Pepper (Boil 5.0 mins)                | Spice   | 11 | -         |
| 2 lbs      | Honey [Boil for 5 min](1.0 SRM)             | Sugar   | 12 | 8.2 %     |
| 1.0 pkg    | Belle Saison (Danstar #)                    | Yeast   | 13 | -         |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.060 SG  
**Est Final Gravity:** 1.010 SG  
**Estimated Alcohol by Vol:** 6.6 %  
**Bitterness:** 37.1 IBUs  
**Est Color:** 6.6 SRM

**Measured Original Gravity:** 1.057 SG  
**Measured Final Gravity:** 1.000 SG  
**Actual Alcohol by Vol:** 7.5 %  
**Calories:** 184.5 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 6.46 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 24 lbs 8.0 oz  
**Grain Temperature:** 60.0 F  
**Tun Temperature:** 60.0 F  
**Mash PH:** 5.20

## Mash Steps

| Name     | Description  | Step Temperature | Step Time |
|----------|--|------------------|-----------|
| Mash In  | Add 36.00 qt of water at 160.5 F                     | 148.0 F          | 60 min    |
| Mash Out | Add -0.00 qt of water and heat to 168.0 F over 4 min | 168.0 F          | 10 min    |

**Sparge:** Fly sparge with 6.46 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:** 10.56 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Saison Three Stage

**Volumes of CO2:** 3.0  
**Carbonation Used:** Bottle with 10.56 oz Table Sugar  
**Age for:** 0.00 days  
**Storage Temperature:** 65.0 F

## Notes

Mash Schedule:  
Mash Type: Single Step

Grain Lbs: 11.00  
Water Qts: 14.30  
Water Gal: 3.58

Qts Water Per Lbs Grain: 1.30:1

Saccharification Rest Temp: 148 degrees, 60 minutes (3.58 gal.)

Mash-out Rest Temp: 212 degrees, 10 minutes (1.25 gal.)

Sparge Temp: 170 degrees, 10 minutes (3.50 gal est.)

Mash at 148 degrees for 60 minutes, then add your mash-out water and give it another 10 minutes, vorlauf and collect in boil kettle, you already have your FWH additions in the kettle right?

After draining (and tipping, I am a mash tun tipper) add your sparge water and give it a good stir and let it rest for 10 minutes, vorlauf and drain to the kettle. I personally split my sparge water into two separate sparges, it gives me better efficiency so I do it on every batch, however a single sparge should work fine.

The boil is pretty straight forward, with nothing out of the ordinary, just add the pound of honey and black pepper at 5 minutes left in the boil.

Chill to 65 degrees, aerate well on the way to the fermenter and pitch the yeast starter, ferment at 68 degrees for 2 weeks, move the fermenter at that point to ambient room temp for another 2 weeks, for me that was 78 degrees in the brew closet.

Rack to keg or bottle and carbonate to 2.75 to 3.25 volumes.

The color is beautiful, slightly hazy from the wheat, Rocky head that just doesn't quit, in short it looks like a Saison! I really like the haze for this style as it seems more rustic to me which is why there is no finings in the boil.

See thread <http://www.homebrewtalk.com/f71/cottage-house-saison-254684/>

Open up the mill gap to 0.039" next time

Mash was PH 5.3 at strike.

Looks like it has a good head of krausen on it + 12 hours.

Yeast is a beast! SG = 1.012 on 4/17/14 (+4 days) - Still a bit sweet but I'm sure that it'll dry up soon - Temperature has begun ramping up.

SG = 1.000 on 4/20/14

SG = 1.000 on 4/23/14

SG = 1.000 on 4/25/14

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