



Crescent City Homebrewers

NAME: Saison of the Witch
 STYLE: Saison
 BREWMASTER: Me

DATE: 8/8/2015
 BATCH SIZE(GALS): 55
 HOST: Barney Ryan

MALT BILL

TYPE	EXT	LOV	AMOUNT
Belgian Pilsener	1.028	2.2	60
Rahr Pilsener	1.028	2.2	50
Vienna	1.025	4	5
			115

O.G. projected 1.058 PLATO 14.28

COLOR SRM 4.37 EBC 8.62

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 163 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 28.75 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 148 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 70 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Belma	4	10.9	70
Belma	2	10.9	40
Irish Moss 1.5 tsp			20
			0

IBU'S old 22.33 20

IBU's Tinseth 18.71

COMMENTS:

th Add Zest from Oranges and Lemons at Knockout. 8# of Oranges and 6# of Lemons. Finished with extra beer.

FERMENTED AT 78 DEGREES WITH Belle Saison dry YEAST, 14 DAYS.

O.G. 1.052 AT 88 TEMP. F.G. 1.003 AT 81 TEMP.

RACKED BEER: 8/22/2015

% ALCOHOL BY VOL. 6.53

O.G. ACTUAL 1.056 PLATO 13.70

% ALCOHOL BY WT. 5.22

F.G. ACTUAL 1.006 PLATO 1.45