

# NIGHTLIFE/MASH Saison Co

Saison (25 B)

**Type:** All Grain  
**Batch Size:** 6.00 gal  
**Boil Size:** 8.01 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 6.51 gal  
**Final Bottling Vol:** 5.75 gal  
**Fermentation:** Ale, Single Stage

**Date:** 10 Jun 2018  
**Brewer:** NIGHTLIFE/MASH  
**Asst Brewer:**  
**Equipment:** HBO v2.0  
BIAB/RimsTube  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 75.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
7 lbs	Pilsner (Weyermann) (1.7 SRM)	Grain	1	63.6 %
2 lbs 4.0 oz	Vienna Malt (Weyermann) (3.0 SRM)	Grain	2	20.5 %
1 lbs 12.0 oz	Wheat, Flaked (1.6 SRM)	Grain	3	15.9 %
0.25 oz	Nelson Sauvvin [12.00 %] - Boil 30.0 min	Hop	4	7.7 IBUs
0.60 oz	Nelson Sauvvin [12.00 %] - Steep/Whirlpool 30...	Hop	5	9.3 IBUs
0.40 oz	Sorachi Ace [13.00 %] - Steep/Whirlpool 30.0 ...	Hop	6	6.7 IBUs
1.0 pkg	Belgian Saison I Ale (White Labs #WLP565) [...]	Yeast	7	-
1.0 pkg	French Saison (Wyeast Labs #3711) [50.28 ml]	Yeast	8	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.049 SG  
**Est Final Gravity:** 1.014 SG  
**Estimated Alcohol by Vol:** 4.7 %  
**Bitterness:** 23.7 IBUs  
**Est Color:** 3.5 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** BIAB, Full Body  
**Sparge Water:** 0.00 gal  
**Sparge Temperature:** 168.1 F  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.72  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 11 lbs  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 8.82 gal of water at 149.9 F	144.0 F	30 min
Mash Step	Add 0.00 gal of water at 152.0 F	152.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

**Sparge:** If steeping, remove grains, and prepare to boil wort

**Mash Notes:** Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

### Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 17.22 PSI  
**Keg/Bottling Temperature:** 45.0 F  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Storage Temperature:** 65.0 F

**Volumes of CO2:** 2.7  
**Carbonation Est:** Keg with 17.22 PSI  
**Carbonation (from Meas Vol):** Keg with 17.22 PSI  
**Age for:** 30.00 days

### Notes

Yeast:

Belgian Saison & French Saison yeast's being pitched at same time to create a blend.

Pitch yeast at 70 F and then ramp till 75 F as it finishes off. Rest for 2 days at 75 there after it finishes.

Addition:

Lemon Zest at whirlpool with hop addition

*Created with BeerSmith*