

Rocky Top Rev. 0

Saison (25 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 31 Oct 2022
Brewer:
Asst Brewer:
Equipment: All Grain -
Standard 5 Gal/19l Batch -
Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %



Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7.94 gal	Atlanta, GA	Water	1	-	-
8 lbs 6.8 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	77.8 %	0.66 gal
1 lbs 3.3 oz	Munich Malt (9.0 SRM)	Grain	3	11.1 %	0.09 gal
9.6 oz	Caramel Wheat Malt (46.0 SRM)	Grain	4	5.6 %	0.05 gal
1.97 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	5	25.0 IBUs	-
1.50 oz	Orange Peel, Sweet (Boil 5.0 mins)	Spice	6	-	-
9.6 oz	Honey - Orange Blossom [Primary]	Honey	7	5.6 %	0.05 gal
1.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 6.1 %
Bitterness: 25.0 IBUs
Est Color: 7.3 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: Single Infusion, Medium Body, No Mash Out
Sparge Water: 4.81 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.65
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs 13.3 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.79 qt of water at 163.7 F	152.0 F	60 min

Sparge: Fly sparge with 4.81 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: 3.61 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3

Carbonation Est: Bottle with 3.61 oz Corn Sugar

Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar

Age for: 30.00 days

Notes

Handy tips:

- Preheat mash tun with hot water prior to pouring in HLT water
- when moving from mash tun to kettle, first recirculate wort with pitcher and pour over top of mash tun. Keep doing this till wort is clear
- When sparging, use hose clamps and let water slowly drain into tun as the wort is draining into kettle (fly-sparging/continuous sparging method)
- Mash-in water conversion—> 12.79qt = 3.2gal
- Add honey approx. 1 day into fermentation
- For fermentation temps, set in warm space—77-104deg F (this Kveik yeast is meant to ferment in warmer temperatures)

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