

Bloem Tuin Bier van de Lent Uno

Brewed on: 11/14/2008 Brewer: Dan Morey

Collect: 7.8 gallons US Effic: 76.8

Boil: 90 (min) Atten: 88.4

Finish: 5.8 gallons US Cost: \$24.24

Evap/hr: 1.35 gallons US Calc Method: Tinseth

	Low:	Recipe:	High:
IBU:	20	32.6	45
SRM:	6	4.9	12
ABV	4.5	7.09	8.1
OG:	1.055	1.061	1.080
FG:		1.007	

Comments:

A Biere de Mars inspired beer with apple blossom honey. Fermented with French saison #3711.

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
American Two-Row	5.00 lb	1.037	1.8	41.7	M	\$4.50
German Munich	2.00 lb	1.037	8.0	16.7	M	\$3.60
Honey	1.00 lb	1.035	1.0	8.3		\$0.90
Wheat Malt	4.00 lb	1.039	1.7	33.3	M	\$1.88
Total:	12.00 lb	1.061	4.9			\$10.88

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Northern Brewer	1.50 oz	Leaf	6.5	Boil	60	27.7	\$1.13
Hallertauer	0.50 oz	Leaf	3.9	Boil	20	3.3	\$0.38
Hallertauer	0.80 oz	Leaf	3.9	Boil	5	1.7	\$0.60
Total:	2.8 oz					32.6	\$2.10

Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
62.5 F	62.5	infusion	15	Mash in with 5.9 quart US of water at 59.8 F
135.0 F	133.0	infusion	15	Add 7.7 quart US of water at 211.0 F
145.0 F	141.1	infusion	30	Add 2.9 quart US of water at 211.0 F
154.0 F	152.2	infusion	15	Add 4.2 quart US of water at 211.0 F
165.0 F	165.0	direct	25	Add direct heat until mash reaches 165.0 F.
170.0 F	170.0	fly sparge	60	Fly sparge with 16.7 quart US
Grain Temp:	70F	100 in.	Water/Grain Ratio:	0.54 :1 qt/lb
			Total Mash Vol:	25.3 quart

Miscellaneous Ingredients

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Wyeast yeast nutrient	0.50	tsp	0.22	Add during final 15 minutes of boil
Irish Moss	1.00	tsp	0.15	Add during final 15 minutes of boil

Carbonation:

Recipe is bottled; temperature of beer at bottling is 68.0 F. To carbonate to 2.8 volumes CO₂, prime with 149.8 gr dextrose.

Cost Analysis:Malt: \$10.88 **Total cost:****Bottles:**

Bottle Size: 12 fl. ounces

Notes:

Date:	Type:	Notes:
11/14/2008	Planning	Original plan for Bloem Tuin. First batch, the apple blossom honey did not arrive in time and the 3711 yeast slurry was bad. First version with 3726 and Vipers Bugloss honey recieved many good comments.
11/15/2008	Brewed	OG 14.8 brix (1.061). Start fermentation at 65F and ramp to 77F over 6 days.
12/31/2008	Bottled	Final gravity 1.006 at 68F. Dark straw color with an orange hue. Spicy phenolics. Citrus like fruity esters. I like it!
2/28/2009	Contest	1st in flight 2009 BABBLE Brew-Off. "Good light refreshing beer. Very drinkable" 37/50
3/15/2009	Contest	1st in flight UKG DMC for saison. "Very nice saison as good or better than many American commercial examples that I've had." 40/50

Water Usage:

Total water: 37.4	collected: 7.8	Lost in kettle: 2
mash: 20.7	after boil: 5.8	Lost in trub: 0
sparge: 16.7	Final vol: 5.0	quart US
quart US	gallons US	