

Het Spelen in de Zon

Brewed on: 7/7/2007

Brewer: Dan Morey

Collect: 7.8 gallons US

Effic: 80.8

Boil: 90 (min)

Atten: 87.8

Finish: 5.8 gallons US

Cost: \$22.47

Evap/hr: 1.35 gallons US
Calc Method: Tinseth

| | Low: | Recipe: | High: |
|------|-------|---------|-------|
| IBU: | 20 | 26.8 | 45 |
| SRM: | 6 | 3.2 | 12 |
| ABV | 4.5 | 5.63 | 8.1 |
| OG: | 1.055 | 1.049 | 1.080 |
| FG: | | 1.006 | |

Comments:

2nd in flight at both Chicago Beer Society Spooky Brew Review and MUGZ LAnd of Muddy Waters Competitions.

| Malts / Fermentables: | Amount: | Points: | Lov: | %: | Mash? | Cost: |
|-----------------------|---------|---------|------|------|-------|--------|
| American Two-Row | 7.00 lb | 1.037 | 1.8 | 73.7 | M | \$6.30 |
| Oat malt | 0.50 lb | 1.032 | 4.0 | 5.3 | M | \$0.45 |
| Wheat Malt | 2.00 lb | 1.039 | 1.7 | 21.1 | M | \$0.94 |
| Total: | 9.50 lb | 1.049 | 3.2 | | | \$7.69 |

| Hops: | Amount: | Type: | Alpha: | Add: | Minutes: | IBU: | Cost: |
|----------------------|---------|-------|--------|------|----------|------|--------|
| Styrian Golding | 1.40 oz | Leaf | 4.6 | Boil | 60 | 20.1 | \$1.40 |
| Santiam (home grown) | 0.60 oz | Leaf | 6 | Boil | 15 | 5.4 | \$0.00 |
| Styrian Golding | 0.70 oz | Leaf | 4.6 | Boil | 2 | 0.8 | \$0.70 |
| Saaz | 0.70 oz | Leaf | 2.6 | Boil | 2 | 0.5 | \$0.88 |
| Total: | 3.4 oz | | | | | 26.8 | \$2.97 |

Mash Schedule

| Rest Temp: | End Temp | Method: | Time: | Directions: |
|-------------|----------|------------|--------------------|--|
| 66.8 F | 66.8 | infusion | 15 | Mash in with 5.3 quart US of water at 63.6 F |
| 136.0 F | 133.9 | infusion | 15 | Add 6.6 quart US of water at 211.0 F |
| 145.0 F | 140.8 | infusion | 30 | Add 2.3 quart US of water at 211.0 F |
| 154.0 F | 152.1 | infusion | 15 | Add 3.7 quart US of water at 211.0 F |
| 168.0 F | 168.0 | direct | 25 | Add direct heat until mash reaches 168.0 F. |
| 170.0 F | 170.0 | fly sparge | 60 | Fly sparge with 18.7 quart US |
| Grain Temp: | 76F | 100 in. | Water/Grain Ratio: | 0.56 :1 qt/lb |
| | | | Total Mash Vol: | 21.9 quart |

Miscellaneous Ingredients

| Ingredient: | Amount: | Units: | \$/Unit: | Notes: |
|----------------|---------|--------|----------|------------------------------|
| Yeast nutrient | 3.00 | tsp | 0.22 | Add to boil final 15 minutes |
| Irish Moss | 1.00 | tsp | 0.15 | Add to boil final 15 minutes |

Carbonation:

Recipe is bottled; temperature of beer at bottling is 75.0 F. To carbonate to 3.0 volumes CO₂, prime with 174.3 gr dextrose.

Cost Analysis:Malt: \$7.69 **Total cost:****Bottles:**

Bottle Size: 12 fl. ounces

Notes:

| Date: | Type: | Notes: |
|-----------|----------|--|
| 7/7/2007 | Planning | No spices, typical of larger Saison brewers. Special ingredient is a touch of oat malt, which should work well in this style based on my experience. Use some homegrown hops for the "farm" touch. Name means Playing in the Sun. |
| 7/7/2007 | Planning | Start fermentation at 80F, raise to 84 over four days, then slow ramp temperature down 1F every two days, until completed or 75F is reached. |
| 7/14/2007 | Brewed | OG (12 Brix) a liittle short of goal, but this is okay for a quenching summer brew! Nice pale color. |
| 8/16/2007 | Bottled | Traditional Saison flavor. Nice summer session brew. Medium fruitiness with hint of pineapple. Earthy finish. Very well attenuated! |
| 10/9/2007 | Tasting | Wow! Classic Saison aroma and flavor. Good hop bitterness and moderate hop flavor. Well attenuated. I think this one has a chance of doing really well in competitions. |
| 2/24/2008 | Contest | 3rd Best of Show Beer BABBLE Leap Beer 2008. Judges comments - A complex (from spicy / slightly peppery) beer. The dry slightly tart finish enhances the drinkability of this beer and the complex fermentation by-products are also nice. 34/50 |

Water Usage:

| | | |
|-------------------|-----------------|-------------------|
| Total water: 36.6 | collected: 7.8 | Lost in kettle: 2 |
| mash: 17.9 | after boil: 5.8 | Lost in trub: 0 |
| sparge: 18.7 | Final vol: 5.0 | quart US |
| quart US | gallons US | |