

Viering en Dank Saison

Brewed on: 11/3/2007 Brewer: Dan Morey

Collect: 7.7 gallons US Effic: 95.3

Boil: 90 (min) Atten: 84.1

Finish: 5.7 gallons US Cost: \$24.64

Evap/hr: 1.35 gallons US Calc Method: Tinseth

	Low:	Recipe:	High:
IBU:	20	15.6	45
SRM:	6	6.4	12
ABV	4.5	7.64	8.1
OG:	1.055	1.069	1.080
FG:		1.011	

Comments:

Saison to celebrate the Autumn season. Used Calabaza squash, originally wanted to use Hubbard.

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
American Two-Row	9.00 lb	1.037	1.8	64.3	M	\$8.10
Belgian Biscuit	1.00 lb	1.030	22.5	7.1	M	\$0.90
Craisins	0.25 lb	1.032	0.0	1.8		\$0.00
Piloncillo Sugar	0.50 lb	1.044	6.0	3.6		\$0.00
Squash	3.25 lb	1.006	2.0	23.2	M	\$2.92
Total:	14.00 lb	1.069	6.4			\$11.93

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Hallertauer	1.20 oz	Leaf	4.8	Boil	60	15.6	\$0.90
Total:	1.2 oz					15.6	\$0.90

Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
63.0 F	63.0	infusion	20	Mash in with 5.4 quart US of water at 61.1 F
136.0 F	133.8	infusion	15	Add 7.8 quart US of water at 211.0 F
145.0 F	140.9	infusion	30	Add 2.7 quart US of water at 211.0 F
154.0 F	152.1	infusion	15	Add 4.2 quart US of water at 211.0 F
168.0 F	168.0	direct	30	Add direct heat until mash reaches 168.0 F.
170.0 F	170.0	fly sparge	60	Fly sparge with 18.2 quart US

Grain Temp: 67F 110 in. Water/Grain Ratio: 0.41 :1 qt/lb
Total Mash Vol: 25.7 quart

Miscellaneous Ingredients

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Yeast nutrient	3.00	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 65.0 F. To carbonate to 3.0 volumes CO₂, prime with 159.8 gr dextrose.

Cost Analysis:

Malt: \$11.93 **Total cost:**
Hops: \$0.90 **\$24.64**
Yeast: \$6.00
Misc.: \$0.81

Bottles:

Bottle Size: 12 fl. ounces
Bottles: 53
\$ per Bottle: \$0.46

Notes:

Date:	Type:	Notes:
11/4/2007	Brewed	Reduce 1st infusion by 1.25 qts to account for water content of squash. Had stuck mash, perhaps some rice hulls would help. OG 16.7 brix. Definately collected less than 5 gallons, guess about 4.5 gallons. Cooled to 66°F, set temperature to 80°F. Raise 1°/day until 85°F is reached, then cool 1°F every two days, until fermentation is complete.
12/23/2007	Kegged	Bottled 12 bottles, kegged the remainder. Cranberries give a tart finish. At first, the piloncillo seems rather strong in the finish and out of place. Slight pumpkin in the nose. Amber color with orange highlights. Interesting, but not rememerable. Good attenuation.
2/26/2008	Contest	Judges comments - I admire the mix of things you used to make this brew, I also wish I could taste and identify them more clearly in the finished product. Nice notes of yeast and tartness capture the wilder end of the saison spectrum.

Water Usage:

Total water:	38.3	collected:	7.7	Lost in kettle:	2
mash:	20.1	after boil:	5.7	Lost in trub:	0
sparge:	18.2	Final vol:	5.0		quart US
	quart US		gallons US		