

Sour Saison-Homebrew

Type: All Grain
Batch Size: 5.0 gal
Boil Size: 5.7 gal
Boil Time: 60 min
End of Boil Vol: 5.5 gal
Final Bottling Vol: 4.8 gal
Fermentation: Typical Ale
Taste Notes:



Prepare for Brewing

Total Water Needed: 7.4 gal

Water Prep

Amt	Name	Type	#	%/IBU	Volume
7.4 gal	Distilled Water	Water	1	-	-
2.06 g	Epsom Salt (MgSO4) (Mash)	Water Agent	2	-	-
1.33 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
1.33 g	Calcium Chloride (Mash)	Water Agent	4	-	-
0.25 g	Salt (Mash)	Water Agent	5	-	-
0.07 g	Chalk (Mash)	Water Agent	6	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 4.0 oz	Rice, Pale, Eckert (2.0 SRM)	Grain	7	78.7 %	0.7 gal
2 lbs	Quinoa, Flaked (1.0 SRM)	Grain	8	17.0 %	0.2 gal
8.0 oz	Buckwheat, Caramel, Grouse (5.0 SRM)	Grain	9	4.3 %	0.0 gal
13.00 ml	Ondea Pro (Mash 130.0 mins)	Other	10	-	-
11.00 ml	Termamyl SC (Mash 130.0 mins)	Other	11	-	-
10.00 ml	Ceremix Flex (Mash 130.0 mins)	Other	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 4.1 gal of water at 138.19 F	125.00 F	20 min
Mash Step	Heat to 175.00 F over 60 min	175.00 F	60 min

- Fly sparge with 3.3 gal water at 212.00 F
- Add water to achieve boil volume of 5.7 gal
- Estimated pre-boil gravity is 1.055 SG

Notes

After finishing the sparge, boil the wort for 5 minutes, then cool to 105 degrees F. Sour the wort in the kettle using the WildPitch lactic acid bacteria by holding at 105 degrees F for approximately 24 hours, then proceed with the boil and adding the herbs. All herbs should be added at flame-out.

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.71 g	Epsom Salt (MgSO4) (Boil)	Water Agent	13	-	-
1.11 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	14	-	-
1.10 g	Calcium Chloride (Boil)	Water Agent	15	-	-
0.21 g	Salt (Boil)	Water Agent	16	-	-
0.06 g	Chalk (Boil)	Water Agent	17	-	-
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	18	-	-
1.61 g	Yeastex 61 (Boil 10.0 mins)	Other	19	-	-
10.00 mg	Green Tea (Boil)	Spice	20	-	-
1.50 oz	Calendula (Boil)	Spice	21	-	-
1.50 oz	Elderflower (Boil)	Spice	22	-	-

0.50 oz | Jasmine Flower (Boil) | Spice | 23 | - | -

Estimated Post Boil Vol: 5.5 gal and Est Post Boil Gravity: 1.060 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.0 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23.7 ml]	Yeast	24	-	-
1.0 pkg	Wildbrew Sour Pitch (Lallemand #)	Yeast	25	-	-

- Measure Actual Original Gravity _____ (Target: 1.060 SG)
- Measure Actual Batch Volume _____ (Target: 5.0 gal)

Fermentation

- Primary temp: 72.00 F Primary length: 7.00 days
- Secondary temp: 72.00 F Secondary length: 0.00 days
- Tertiary temp: 72.00 F Tertiary length: 0.00 days

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.021 SG)
- Carbonation: Keg with 18.39 PSI
- Drink and enjoy!