

#101: Harris Road (Saison)

CHRIS SWINGLEY (22-OCTOBER-2016)

A Belgian farmhouse ale named after the farm my parents owned in Penfield, New York.

RECIPE (for 5 gallons final volume)

- 5 pounds (39%) Briess 6-Row Malt (gap 0.7 mm)
- 5 pounds (39%) Crisp Maris Otter Pale Malt
- 3 pounds (23%) Wheat Malt
- 1 ounce Tettnanger pellet hops, 3.9% AA (first wort hop)
- 1 ounce Northern Brewer pellet hops, 7.9% AA (60 minutes)
- 1 ounce Tettnanger pellet hops, 3.9% AA (1 minute)
- 10 drops Five Star Defoamer 105 (90 minutes)

Safbrew T-58, pitched at 63°F

Starter: Started 60 minutes ahead in ¼ cup of 80°F water.

Aeration: Drill aerator for three minutes after pitching

WATER

- Fairbanks city water
- 38¾ quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 19½ quarts mash water treated with:
 - 7 grams Gypsum
 - 3 ml 88% lactic acid
- 19¼ quarts sparge water treated with:
 - 3 ml 88% lactic acid

MASH

- 19½ quarts water @ 157°F, grist ratio of 1½ quarts:pound @ 148°F (Held 90 minutes). Temperature range 151—148°F.

SPARGE

- 8½ quarts water @ 210°F, drain
- 10¾ quarts water @ 168°F, drain

BOIL

- Boiled 8 gallons for 90 minutes to yield 5½ gallons wort

FERMENTATION

- Primary: bucket, 7 days, 63°F. Temperature peaked at 68°F.
- Secondary: keg, 7 days, 66°F. 1.010 at transfer.

PACKAGING

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 2 weeks
- ready to drink on 19-nov-2016

PROPERTIES

Starting Gravity: 1.062	Final Gravity: 1.016
Original Extract: 15.2°Plato	Apparent Extract: 4.1°Plato
	Real Extract: 6.2°Plato
Alcohol: 6.0% by volume	Alcohol: 4.7% by weight
Apparent Attenuation: 73.2%	Mash Efficiency: 65%
Bitterness: 31 IBU	Color: 5°SRM
BU:SG: 0.50	BV: 1.02

TASTING NOTES