

#41: Harris Road (Saison)

CHRIS SWINGLEY (4-MAR-2005)

Recipe (for 5 gallons final volume)

6¾ pounds	(57%)	Dingemans Pilsner Malt
3¾ pounds	(28%)	American Munich 10L
1¾ pounds	(11%)	Wheat Malt
½ pounds	(4%)	Flaked Maize
1 pound		Corn Sugar
1 ounce		Willamette whole hops, 4.5% AA (first wort hop)
1¾ ounces		Northern Brewer whole hops, 7.5% AA (60 minutes)
1 ounce		Willamette whole hops, 4.5% AA (1 minutes)
8 grams		Coriander seed, ground (5 minutes)
8 grams		Bitter orange peel, ground (5 minutes)
1 gram		Grains of Paradise, ground (5 minutes)

White Labs 565 Belgian Saison, pitched at 68°F

Starter: 2 quart starter (vial -> 2 quarts wort), cooled, decanted, warmed

Aeration: Drill aerator for three minutes after pitching

(Mixed with bottle harvested yeast from Ommegang's Hennepin farmhouse saison.)

Wyeast 1056 American Ale, pitched at 68°F

Starter: 2 quart starter (vial -> 2 quarts wort), cooled, decanted, warmed

(Pitched on day 20 into secondary.)

Water

- Fairbanks city water
- 38¾ quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 17½ quarts mash water treated with:
 - 1¼ teaspoons Gypsum. Adds 200 ppm sulfate, 84 ppm calcium
 - 1¼ ml 88% lactic acid

Mash

- 17½ quarts water @ 158°F, grist ratio of 1½ quarts:pound @ 149°F (Held 60 minutes). Temperature 144°F at the end of mash.

Sparge

- 9 quarts water @ 210°F, drain
- 11¾ quarts water @ 168°F, drain

Boil

- Boiled 7½ gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: glass, 14 days, 72°F. At day two: very little foam, G 1.040, roused yeast. Day four: G 1.033. Day seven: G 1.017, roused.
- Secondary: glass, 15 days, 68°F. 1.017 at transfer, quite cloudy. Day twenty: G 1.016, pitched second yeast.

Packaging

- Kegged with 79 grams dextrose
- Conditioned for 6 weeks
- Ready to drink on 14-May-2005

Properties

Starting Gravity: 1.060	Final Gravity: 1.016
Original Extract: 14.7°Plato	Apparent Extract: 4°Plato
	Real Extract: 6.033927269782133°Plato
Alcohol: 5.8% by volume	Alcohol: 4.5% by weight
Apparent Attenuation: 72.4%	Mash Efficiency: 69%
Bitterness: 36 IBU	Color: 7°SRM
BU:SG: 0.5999999999999994	BV: 1.2230840164347008

Tasting Notes

- Great beer. Very lightly colored with a light, stable head. Excellent balance of sweetness, spiciness and Belgian yeast flavors. Probably should have been better attenuated for the style, but it's a great beer.