

#100: Harris Road (Saison)

CHRIS SWINGLEY (17-APRIL-2016)

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

RECIPE (for 5 gallons final volume)

- 7 pounds (54%) Briess 6-Row Malt (gap 0.7 mm, wetted)
- 3 pounds (23%) American Munich 10L
- 2 pounds (15%) Wheat Malt
- 1 pound (8%) Flaked Maize
- 1 ounce Tettnanger pellet hops, 3.9% AA (first wort hop)
- ½ ounce Chinook whole hops, 13% AA (60 minutes)
- 1 ounce Hallertauer whole hops, 3.2% AA (1 minute)

Danstar Belle Saison, pitched at 63°F

Starter: Started 30 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 @ 158°F, grist ratio of 1½ quarts:pound @ 149°F (Held 90 minutes). Temperature 147°F at the end of mash.

SPARGE

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

BOIL

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

FERMENTATION

- * Primary: bucket, 21 days, 63°F. Temperature peaked at 68°F.
- * Secondary: keg, 7 days, 66°F. 1.009 at transfer.

PACKAGING

- * Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- * fined with ½ t gelatin in ¼ cup water heated to 150°F
- * Conditioned for 2 weeks
- * ready to drink on 29-may-2016

PROPERTIES

Starting Gravity:	1.060	Final Gravity:	1.009
Original Extract:	14.7°Plato	Apparent Extract:	2.3°Plato
		Real Extract:	4.7°Plato
Alcohol:	6.7% by volume	Alcohol:	5.3% by weight
Apparent Attenuation:	84.3%	Mash Efficiency:	65%
Bitterness:	20 IBU	Color:	7°SRM
BU:SG:	0.33	BV:	0.88

TASTING NOTES