

## #71: Harris Road (Saison)

CHRIS SWINGLEY (1-JUL-2007)

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

### Recipe (for 5 gallons final volume)

7 pounds	(58%)	Castle Pilsner Malt
2 pounds	(17%)	American Munich 10L
2 pounds	(17%)	Wheat Malt
1 pound	(8%)	Flaked Maize
1 pound		Cane Sugar
1 ounce		Willamette whole hops, 5.5% AA (first wort hop)
1 ounce		Northern Brewer whole hops, 7.8% AA (60 minutes)
1 ounce		Willamette whole hops, 5.5% AA (1 minute)
8 grams		Coriander seed, ground (5 minutes)
8 grams		Bitter orange peel, ground (5 minutes)
2 grams		Grains of Paradise, ground (5 minutes)

White Labs 565 Belgian Saison, pitched at 70°F

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

Aeration: Drill aerator for two minutes after pitching

### Water

- Fairbanks city water
- 38 quarts water treated with:
  - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 18 quarts mash water treated with:
  - 1¼ teaspoons Gypsum. Adds 200 ppm sulfate, 84 ppm calcium
  - 1¼ ml 88% lactic acid

### Mash

- 18 quarts water @ 158°F, grist ratio of 1½ quarts:pound @ 149°F (Held 60 minutes). Temperature range 153°F - 147°F.

### Sparge

- 9½ quarts water @ 210°F, drain
- 10½ quarts water @ 168°F, drain

### Boil

- Boiled 7½ gallons for 75 minutes to yield 5½ gallons wort
- My low yield is probably because I didn't boil long enough. I had wort left over after chilling.

### Fermentation

- Primary: bucket, 13 days, 72°F
- Secondary: keg, 14 days, 70°F

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 6 weeks
- Ready to drink on 8-Sep-2007

## Properties

Starting Gravity: 1.055  
Original Extract: 13.6°Plato

Alcohol: 5.9% by volume  
Apparent Attenuation: 81.1%  
Bitterness: 36 IBU  
BU:SG: 0.65

Final Gravity: 1.010  
Apparent Extract: 2.6°Plato  
Real Extract: 4.7°Plato  
Alcohol: 4.6% by weight  
Mash Efficiency: 63%  
Color: 6°SRM  
BV: 1.58

## Tasting Notes