Cherry_Saison-20210822.xlsx

8/25/2021 8:50 AM

Style: 29A. Fruit Beer

Brewer: BEER-N-BBQ by Larry
Brew Date: August 22, 2021

Brew System: Spike Solo, 66% Power
Fermenter: Big Mouth Bubbler, 6.5 Gal, Carboy 6.5

Grain Bill, Adjuncts, & Sugars

Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	16.00	84.2%
Wheat Malt: Wheat Malt, Red (Briess)	2.00	10.5%
Vienna Malt: Goldpils® Vienna Malt (Briess)	1.00	5.3%

Recipe Outputs

	Design	Actual	BJCP Guide Min	BJCP Guide Max
Extract Eff.:	75.0%			
Brewhouse Eff:	65.0%	#VALUE!		
O.G.:	**1.042**	1.036	NA	NA
F.G.:	**1.008**		NA	NA
Ferm Vol:	44.0			
Batch Vol:	40.0			
App Atten:	80.0%			
IBUs:	**13**		NA	NA
ABV:	**4.4%**		NA	NA
SRM:	**3.1**		NA	NA
Calories per US Pint:		190		

Water Information

Chicago (Lake Michigan)

ppm (mg/L)	Orig.	Adj.
Calcium	37	60
Magnesium	12	20
Sodium	9	9
Chloride	16	57
Sulfate	25	58
Alkalinity	102	
Cl/SO_4 Ratio	0.64	0.98

Water Additions (grams)

	Mash	Sparge
Gypsum	0.0	0.0
Cal Chloride	5.0	0.0
Epson Salt	5.0	0.0
Slaked Lime	0.0	0.0
Baking Soda	0.0	0.0
Chalk	0.0	0.0
Lactic Acid	8	mL

Yeast Information

Lallemand
Belle Saison
Ferm Temp: 59-95 °F

Forced Carbonation

CO2 Volume	2.5	
Temperature	38.0	°F
Pressure	11.2	PSI

Brewing Process

Mash Schedule & Water Infusions

Step #	T1 °F	T2 °F	Time min	Infusion °F	Infusion qt	Act °F
1	72	122	30	132	62.4	
2	122	150	60			
3	150	168	10			
4						
5						

	Name	Design	Actual	Units
	Mash pH	5.5		
No Sparge	Water	0.0		qt
No Sparge	Temp	168.0		°F
No Sparge	-	-		-
No Sparge	-	-		-
No Sparge	-	-		-
Pre-Boil	Volume	54.9		qt
Pre-Boil	Temp	168.0		°F
Pre-Boil	Grain Abs Rate	0.35		qt/lb
Pre-Boil Grains Only	Hydro. Corr SG	1.039		Temp
Pre-Boil Grains Only	Refracto. Corr SG	9.7		° Brix
Pre-Boil Grain + Sugar	Hydro. Corr SG	1.039		Temp
Pre-Boil Grain + Sugar	Refracto. Corr SG	9.7		° Brix
	Extract Efficiency (Grains Only)	75%		Hydro. / Refrac
Boil	Starting Vol	55.8		qt
Boil	Time	60		min
Boil	End Vol w/ IC	53.0		qt
Boil	End Vol No IC	50.8		qt
Fermenter	Volume	44.0		qt
Fermenter	Temp	75.0		°F
Original Gravity	Hydrometer	1.042	1.037	Temp
Original Gravity	Hydrometer Corr SG		**1.036**	60.0
Original Gravity	Refractometer	10.5	8.2	° Brix
Original Gravity	Refractometer Corr SG		1.033	
Final Gravity	Hydrometer	1.008		Temp
Final Gravity	Hydrometer Corr SG			
Final Gravity	Refractometer	2.2		° Brix
Final Gravity	Refractometer Corr SG			
	Packaged Beer	40.0		qt

Hop Bill & Schedule

Species	Type	Alpha (%)	Qty oz	AAU	Time (min)
Galena	Pellet	12.3	0.50	6.2	60
Hallertauer (U.S.)	Pellet	4.2	1.00	4.2	5
Galena	Pellet	12.3	0.50	6.2	5

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Other Ingredients/Additions	Amount	When
Whirlfloc tablets	2	15 min
dry yeast	2 pkg	at Pitch
Frozen cherries (thawed and pasteurized)	13 lb	late ferment

NOTES: While wort is fermenting, pasteurize fruit by cooking sous vide at 150 F for an hour or more (ensure temperature of cherries is 150 for at least 15 minutes) then freeze. When fermentation is winding down (~5 days), thaw before adding to sanitized mesh bag in a second fermenter. Rack beer on top. Allow fruit to ferment and settle for another 10+ days before kegging.