

# Larrys Berries Saison.xlsx

Beer Style: 29A. Fruit Beer

Brewer: BEER-N-BBQ by Larry  
Brew Date: July 12, 2020

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Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	12.00	63.2%
Pilsner Malt: Premium Pilsener Malt (Rahr)	4.00	21.1%
Wheat Malt: Wheat Malt, Red (Briess)	2.00	10.5%
Vienna Malt: Goldpils® Vienna Malt (Briess)	1.00	5.3%

Recipe Outputs			BJCP Guide	
	Design	Actual	Min	Max
Extract Eff.:	74.0%			
Brewhouse Eff.:	66.7%	61.5%		
Pre-Boil SG:	1.037			
O.G.:	<b>1.043</b>	1.036	NA	NA
F.G.:	<b>1.009</b>		NA	NA
Ferm Vol:	44.0	48.0		
Batch Vol:	40.0	40.0		
App Atten:	80.0%			
IBUs:	<b>13</b>	12	NA	NA
ABV:	4.4%		#VALUE!	#VALUE!
SRM:	<b>3.2</b>	2.9	NA	NA

Water Information		
Chicago (Lake Michigan)		
ppm (mg/L)	Orig.	Adj.
Calcium	37	59
Magnesium	12	19
Sodium	9	9
Chloride	16	55
Sulfate	25	56
Alkalinity	102	
Cl/SO <sub>4</sub> Ratio	0.64	0.97

Brewing Process Parameters				
Name	Design	Actual	Units	
Total Water Req'd	<b>65.67</b>		qt	
Ambient Grain Temp	68.0		°F	
Desired Mash Temp	150.0		°F	
Strike Water Volume	65.67		qt	
Strike Water Temp	154.7		°F	
Estimated Mash pH	5.5			
Mash Time	60		min	
Sparge Water Req'd	0.00		qt	
BIAB	-	-	-	
	-	-	-	
	-	-	-	
	-	-	-	
Pre-Boil Volume	56.17	60.00	qt	
Grain Absorption Rate	0.50		qt/lb	
Preferred SG Tool	Refractometer			
Pre-Boil SG Grains Only	Hydro.	1.037	1.032	Temp
	Corr SG		1.038	100.0
	Refracto.	9.4		° Brix
Pre-Boil SG Total	Hydro.	1.037	1.032	Temp
	Corr SG		1.038	100.0
	Refracto.	9.4		° Brix
Boil Time	60	60	min	
Post-Boil Volume	49.20	53.75	qt	
Boil-Off Rate	5.00	4.28	qt/hr	
Original Gravity	Hydro.	1.043	1.036	Temp
	Corr SG		1.038	79.0
	Refracto.	10.6	9.1	° Brix
Corr SG		<b>1.036</b>		
Fermenter Volume	44.00	48.00	qt	
Hop Absorption Rate	0.10	0.38	qt/oz	
Final Gravity	Hydro.	1.009	1.002	Temp
	Corr SG		1.004	74.0
	Refracto.	2.2		° Brix
Corr SG				
Target Batch Size	40.0	40.0	qt	

Hop Bill & Schedule					
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)
Cluster	Pellet	7.2	1.00	7.2	60
Hallertauer Mittelfrüh (German)	Pellet	3.2	1.00	3.2	5

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

Yeast Information	
Lallemand	
Belle Saison	
Ferm Temp:	59-95 °F

Forced Carbonation		
CO2 Volume	2.5	
Temperature	38.0	°F
Pressure	11.2	PSI

Other Ingredients/Additions	Amount	When
Lactic Acid	8 mL	mash
Whirlfloc tablet	2	15 min
Frozen raspberries	5 lb	Fermenter
Frozen mix (blackberry, raspberry, blueberry)	2.5 lb	Fermenter

NOTES: split batch. added 3.75 lb thawed raspberries to one fermenter; 1.25 lb raspberries and 2.5 lb mixed berries to other fermenter (a pressure vessel) near end of fermentation (~5 days). Allow to ferment at up to 10 psi and settle for another 1.5+ weeks before packaging. Be sure to use some means of containing and filtering the fruit when racking via ball/pin lock connections, or else they can clog thus preventing transfers and pours from the keg later. (I learned the hard way.)  
Tasting notes: Great head retention, slightly tart/sour, good body. I much preferred the mixed berry over the all raspberry. Next time, use all mixed berry.