

## #86: Harris Road (Saison)

CHRIS SWINGLEY (2-JULY-2010)

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

### Recipe (for 5 gallons final volume)

5 pounds (40%)	Gambrinus Organic Pale Malt (gap 0.9 mm, wetted, twice ground)
3 pounds (24%)	American Munich 10L
2 pounds (16%)	Briess 6-Row Malt
2 pounds (16%)	Wheat Malt
½ pound (4%)	Flaked Maize
1 pound	Corn Sugar
1 ounce	U.S. Sterling whole hops, 6.2% AA (first wort hop)
1 ounce	U.S. Sterling whole hops, 6.2% AA (60 minutes)
1 ounce	U.S. Sterling whole hops, 6.2% AA (1 minute)

Wyeast 3711 French Saison, pitched at 70°F

Starter: No starter, pitched directly from XL pack (100 billion cells, supposedly)

Aeration: Drill aerator for three minutes after pitching

### Water

- Fairbanks city water
- 38¼ quarts water treated with:
  - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 18.0 quarts mash water treated with:
  - 2 ml 88% lactic acid

### Mash

- 18.0 quarts water @ 158°F, grist ratio of 1½ quarts:pound @ 149°F (Held 120 minutes). Temperature 147°F at the end of mash.

### Sparge

- 9½ 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, 14 days, 70°F. Temperature peaked at 74 F.
- Secondary: keg, 14 days, 66°F. 1.013 at transfer.

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 6 weeks
- ready to drink on 27-aug-2010

### Properties

Starting Gravity: 1.062	Final Gravity: 1.012
Original Extract: 15.2°Plato	Apparent Extract: 3.1°Plato
	Real Extract: 5.4°Plato
Alcohol: 6.6% by volume	Alcohol: 5.2% by weight
Apparent Attenuation: 79.8%	Mash Efficiency: 78%
Bitterness: 28 IBU	Color: 6°SRM
BU:SG: 0.45	BV: 1.06

### Tasting Notes