

# Pumpkin Saison - 10 gallon

Saison (16 C)

**Type:** All Grain  
**Batch Size:** 10.00 gal  
**Boil Size:** 14.46 gal  
**Boil Time:** 90 min  
**End of Boil Vol:** 11.46 gal  
**Final Bottling Vol:** 10.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 22 Oct 2016  
**Brewer:** Walter Hodges  
**Asst Brewer:**  
**Equipment:** More Beer Tippy Dump  
 15gal Pots  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 88.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
21.00 gal	Antwerp, Belgium from RO	Water	1	-
6.20 lb	Pumpkin (3.0 SRM)	Adjunct	2	21.1 %
1.00 lb	Rice Hulls (0.0 SRM)	Adjunct	3	3.4 %
19.50 lb	Pilsner (Weyermann) (1.7 SRM)	Grain	4	66.4 %
1.40 lb	Wheat Malt, Pale (Weyermann) (2.0 SRM)	Grain	5	4.8 %
1.00 lb	Carahell (Weyermann) (13.0 SRM)	Grain	6	3.4 %
0.25 lb	Caramunich I (Weyermann) (51.0 SRM)	Grain	7	0.9 %
3.60 oz	Hallertauer [2.50 %] - Boil 60.0 min	Hop	8	15.1 IBUs
2.00 oz	Saaz [2.80 %] - Boil 60.0 min	Hop	9	9.4 IBUs
1.40 oz	Hallertauer [2.50 %] - Boil 0.0 min	Hop	10	0.0 IBUs
1.00 tsp	Cinnamon (Boil 0.0 mins)	Spice	11	-
0.50 tsp	Ginger - Ground (Boil 0.0 mins)	Spice	12	-
0.25 tsp	All Spice (Boil 0.0 mins)	Spice	13	-
0.25 tsp	Cloves - Ground (Boil 0.0 mins)	Spice	14	-
0.25 tsp	Nutmeg (Boil 0.0 mins)	Spice	15	-
2.0 pkg	Belgian Saison (Wyeast Labs #3724) [124.21 ml]	Yeast	16	-
1.0 pkg	Brettanomyces Bruxellensis Trois (White Labs...)	Yeast	17	-
1.0 pkg	Brettanomyces Bruxellensis (White Labs #WLP...)	Yeast	18	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.069 SG  
**Est Final Gravity:** 1.010 SG  
**Estimated Alcohol by Vol:** 7.8 %  
**Bitterness:** 24.5 IBUs  
**Est Color:** 5.8 SRM

**Measured Original Gravity:** 1.066 SG  
**Measured Final Gravity:** 1.008 SG  
**Actual Alcohol by Vol:** 7.6 %  
**Calories:** 219.8 kcal/12oz

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Light Body  
**Sparge Water:** 8.81 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 29.35 lb  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

**Est Mash PH:** 5.68**Measured Mash PH:** 5.20

### Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 46.69 qt of water at 127.7 F	122.0 F	30 min
Saccharification	Heat to 148.0 F over 15 min	148.0 F	75 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

**Sparge:** Fly sparge with 8.81 gal water at 168.0 F

**Mash Notes:** Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

### Carbonation and Storage

**Carbonation Type:** Keg**Pressure/Weight:** 12.54 PSI**Keg/Bottling Temperature:** 45.0 F**Fermentation:** Ale, Two Stage**Volumes of CO2:** 2.3**Carbonation Used:** Keg with 12.54 PSI**Age for:** 30.00 days**Storage Temperature:** 65.0 F

### Notes

Ended up boiling for 100 minutes. Forgot to let the wort settle after chilling.

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