



Brewer's Friend

Brew Day Sheet for Partial Mash Recipes

<http://www.brewersfriend.com>

Brewer: _____
 Brew Date: 4/8/17
 Batch Size: 5 Boil Time: 60

Recipe Name: SAISON
 Beer Type: _____
 Batch #: _____

Grains & Ingredients -

Type	Amount
GERMAN WHEAT	4 lbs
ALE MALT	2 lbs
MUNICH LIGHT	1 lb
Mash @ 148° 60min	

Other Ingredients -

Name	Amount	Add @ time
Pils LME	3.3 lbs	

Find other ingredients and their uses at:

www.brewersfriend.com/other-ingredients

Mash Instructions:

Hops -

Type	Amount	Alpha Acids	Boil Time
MAGNUM	1oz	13.2	60
CITRA	2oz	13.0	5

Yeast -

Type: DANSTAR ABBAYE
 Avg Attenuation: _____
 Optimum Temperature: 86°-92°
 Starter Notes: _____

Data on yeast can be found at:

www.brewersfriend.com/yeast

Batch Vital Statistics -

Expected Original Gravity: _____
 Expected Final Gravity: _____
 Expected Alcohol By Volume: _____
 IBUs (bitterness): _____
 SRM (color): _____
 Carbonation Level: _____

For calculators: www.brewersfriend.com/stats

Cost -

Grains: _____
 Hops: _____
 Yeast: _____
 Other: _____
Total: _____

Hydrometer Readings - @ 60 F / 15.5 C

	Date	Specific Gravity
Brewed	<u>4/8/17</u>	<u>1.042</u>
Racked	<u>4/23/17</u>	<u>1.009</u>
Bottled		

ABV = 4.32

Notes -

Recipe Builder: www.brewersfriend.com/homebrew