



# 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](http://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](http://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](http://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](http://www.brewersfriend.com/homebrew)