

Beer/Style	Hibiscus Saison
Batch Size	7.5 Gallons Post Boil, 6 Gallons Ferm
Gravity Units per Gal.	58
Total Gravity Units	435
OG	1.058
Est. FG	1.004
ABV	7.08%
IBU	35.29
SRM	4.44

Need to buy...		
Hops	4oz Nelson Sauvin	
Yeast	Belle Saison	
Misc	Hibiscus Flowers	

Revision List

	Grain Bill	Ingredient Gravity	Extract Potential	Extract Pot. Adj. for 75% Eff.	Pounds Needed
84.56%	Belgian Pilsner	367.84	37	27.75	13.26
7.46%	Munich 10L	32.45	38	28.5	1.14
4.08%	Flaked Wheat	17.75	35	26.25	0.68
3.89%	Flaked Oats	16.92	37	27.75	0.61
-	Acid Malt	-	-	-	0.43
-	Rice Hulls	-	-	-	1.00

Total lbs Grain	15.68
Mash Thickness	1.35 qts/lb
Mash Water	5.3 Gallons (2.94 gallons after mash)

Water Profile - 5.45pH	
Ca2	Mg2 SO4 Na Cl HCO3
64	0 104 10 51 0

pH is planned high as it has been coming in lower than planned thus far
May come in around 5.32...?

Water Treatment	Collect 20 gallons of RO water into HLT Add 14.15g Gypsum, 5.66g CaCl, 1.89g Salt Heat water to 170°F
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Mash	Transfer 5.3 gallons of water to MT Decrease temperature on HLT to 151°F Let MT rest until 160°F Mash for 60 min at 148°F Begin recirculation Increase heat in HLT to 170°F	Remove HLT Lid Dough In 45 minute into mash
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Sparge	Setup hoses for sparging Adjust 3 piece ball valves to restrict flow Sparge for 45 min to 1 hour	Before starting pumps... 9 gallons pre boil volume
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Boil	1.1oz Nelson Sauvin, 12.5% AA .60oz Nelson Sauvin, 12.5% AA	60 Min, 35.29 IBUs 0 Min, 0 IBUs
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Chill	Chill to 75°F
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Yeast	Danstar Belle Saison	1 pack
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Dry Hop	1.5oz Nelson Sauvin, 12.5% AA	5 Days
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Keg Addition	Hibiscus Tea	8oz flowers, 1/2 gallon water Bring water to a boil, kill the heat, add flowers and steep for 30 min, strain and add to keg
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