

#017 Ray Gun

Saison (25 B)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Date: 29 Jun 2015
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 83.2 %
Taste Rating: 40.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4.70 kg	Pilsner (Weyermann) (3.3 EBC)	Grain	1	90.4 %
15.00 g	Magnum [14.00 %] - Boil 60.0 min	Hop	2	20.1 IBUs
1.00 l items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	3	-
10.00 g	Centennial [10.00 %] - Boil 15.0 min	Hop	4	5.2 IBUs
10.00 g	Simcoe [13.00 %] - Boil 15.0 min	Hop	5	6.2 IBUs
70.00 g	Rose Hips (Boil 5.0 mins)	Herb	6	-
20.00 g	Centennial [10.00 %] - Steep/Whirlpool 10.0 min	Hop	7	3.8 IBUs
1.0 pkg	Danstar Belle Saison yeast (Danstar #)	Yeast	8	-
0.50 kg	Sugar, Table (Sucrose) (2.0 EBC)	Sugar	9	9.6 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 6.2 %
Bitterness: 35.3 IBUs
Est Color: 5.8 EBC

Measured Original Gravity: 1.049 SG
Measured Final Gravity: 1.002 SG
Actual Alcohol by Vol: 6.2 %
Calories: 445.1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 14.60 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5.20 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.26 l of water at 70.6 C	64.4 C	75 min
Mash Out	Add 7.84 l of water at 95.4 C	75.6 C	10 min

Sparge: Fly sparge with 14.60 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 170.07 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.6
Carbonation Used: Bottle with 170.07 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

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