

## #55: Harris Road (Saison)

CHRIS SWINGLEY (17-MAR-2005)

A Belgian farmhouse ale named after the farm my parents owned in Penfield, New York.

### Recipe (for 5 gallons final volume)

4 pounds	(33%)	Crisp Maris Otter Pale Malt
3 pounds	(25%)	Briess 6-Row Malt
3 pounds	(25%)	American Munich 10L
1½ pounds	(12%)	Wheat Malt
½ pound	(5%)	Flaked Maize
1 pound		Corn Sugar
1 ounce		U.S. Goldings whole hops, 5.0% AA (first wort hop)
1¼ ounces		Northern Brewer whole hops, 7.0% AA (60 minutes)
1 ounce		U.S. Goldings whole hops, 5.0% AA (1 minutes)
8 grams		Coriander seed, ground (5 minutes)
8 grams		Bitter orange peel, ground (5 minutes)
1 gram		Grains of Paradise, ground (5 minutes)

White Labs 510 Bastogne Belgian Ale Yeast, pitched at 68°F

Starter: 3 quart starter (vial → 3 quarts wort), cooled, decanted, warmed

Aeration: Drill aerator for three minutes after pitching

### Water

- Fairbanks city water
- 3¾ quarts water treated with:
  - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 18.0 quarts mash water treated with:
  - 1¼ teaspoons Gypsum. Adds 200 ppm sulfate, 84 ppm calcium
  - 1¼ ml 88% lactic acid

### Mash

- 18.0 quarts water @ 158°F, grist ratio of 1½ quarts:pound @ 149°F (Held 60 minutes). Temperature 146°F at the end of mash.

### Sparge

- 9½ quarts water @ 210°F, drain
- 10¾ quarts water @ 168°F, drain

### Boil

- Boiled 7½ gallons for 90 minutes to yield 5½ gallons wort

### Fermentation

- Primary: glass, 10 days, 70°F. Temperature peaked at 74°F.
- Secondary: keg, 14 days, 66°F. 1.013 at transfer.

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 6 weeks
- Ready to drink on 26-May-2005

## Properties

Starting Gravity: 1.056  
Original Extract: 13.8°Plato

Alcohol: 5.5% by volume  
Apparent Attenuation: 70.0%  
Bitterness: 36 IBU  
BU:SG: 0.64

Final Gravity: 1.014  
Apparent Extract: 3.6°Plato  
Real Extract: 5.5°Plato  
Alcohol: 4.3% by weight  
Mash Efficiency: 63%  
Color: 7°SRM  
BV: 1.33

## Tasting Notes