NUBS	Saison Club Brew											
Expected			.04 90	1.057 TBD 6.03 5 gal BY STRAIN	1 week 2 week							IBU26.8 SRM 3.7 90 Min Boil. 152 mash Temp. 168 sparge 6.52 gallons boil volume. 10 lbs MFB Pilsner malt 1 lb Flaked Wheat 1.50 Saaz @ 60 min 1.50 Saaz at 10 Min If you can control fermentation temps please do so. Shoot for the middle of the suggested range of the yeast manufacturer and record your data. Please record your pitching temps and monitor temps during primary fermentation. Its ok if you let this free rise just record your temps. As general rule were looking at a minimum 1 week primary and 2 weeks for secondary. with 2 -3 weeks to condition. I do not think you need to rack to a secondary fermentor unless your going over 4 weeks in the same vessel. Make sure your final gravity has stabilized for several days before you bottle this beer.
Who	Yeast	Starter? Brew Day PreBo	oil boil time Fining	OG FG ABV Volume	Primary Secondary	Ferm Temp	Packaged	Package Date	pitching temp, primary fermentation temp, secondary	Control or Free Rise	How was your process through fermentation, fast, slow, stalled? If yours stalled what did you do?	Notes
Jim S	White Labs - Belgian Saison YeastWLP565	No 8/2/2015 1.0	045	1.057 1.014 5.64 4.2	25 8/15/201	5	Keg 8lb CO2	7-Sep			your o clamed made and you do.	Microwave decoction
Aaron Hexamer	Danstar Belle Saison	No 8/2/2015		1.057 1.002			Keg	8/16/2015 Mash target was controlled to within 1"F of 148° F. Target mash conversion gravity was eventually reached, but it took almost 2 hours. I think this was due to an optimistic target mash efficiency - still learning my new system.	75° F. See attached graph.		blowoff. Started within 24 hours, active fermentation took about 4 days	weeks post-pitch, then it remained in primary for another 3 weeks.
	WLP 565	No 8/8 fast fermentation, ripped through primary in 8 days		1.057 1.001 7.2 10 Split			kegged 13.5 PSI				Weeks.	pitched at 70 Warmed 1 dJgree a day to 78 degrees. Held at 78 during entire fermentation. 94.7°/o attnuation. 7.2 % ABV. apparent attenuation 8/16 1.009 8/27 1.004 9/ 14 1.001clear but could have used another week to settle. Kegged at 13.5psi
	56	8 No 8/8 fast fermentation, ripped through primary in 8 days		1.057 1.002 7.21 10 Split						Free rise		Free rise fermentation pitched at 70 rose to 80 in 48 hours and dropped to 75 after 8 days, held at 75 for balance of fermentation.7.21 o/o ABV apparent attenuation 98.25 actual 79.97. 8/16 1.017
Don	White Labs 590 French Saison			1.058 1.001	3 weeks (glass 6.5 gal carboy)		bottled	No, I added 1lb pilsner dme and 5oz of dextrose.	pitching temp, 75 deg F primary fermentation temp, 76-78 deg F (ambient room temp) secondary temp. Did not rack to secondary. 3 weeks in primary (glass 6.5 gal carboy)	Free Rise	Fermentation started about 12 hours later with a krausen and heavy airlock activity. The fermentation lasted about 3 days at which point it slowed considerably, but there was still the occasional airlock bubble.	Did you added yeast nutrients? Yes, Wyeast nutrient
Errol Ryan Walker	Wyeast 3725 Biere De Garde WY3711/ 3724 Blend (French & Belgian Saison)	yes w nutrient Yes. 8/9/2015 1 liter starter, decanted.		1.058 1.004 7.1 1.059 1.005 7.09				8/28/2015 Missed OG by 2 points (went over)	Pitched at 70F. Kept at 70-72 for first 48 hrs. Bumped up to 74-75 for next 4 days. Then up to 85-87, wrapped in a blanket, for 4-5 days (to ensure WY3724 imparted it's flavors/aromas). Then back down to 72-74 until bottling	constant AC running at temps described above. Sort of a "controlled free rise".	in about 5 days. Left for 2 weeks to condition.	Did you added yeast nutrients Yes, dash (-'la teaspoon) added with 15 mins left in boil, as well as dash added to starter. Did you make a starter Yes. 1 liter starter, decanted. Did you use the grain and hop schedule suggested? If not what did you do? Altered bittering addition in order to hit target IBU (-26) using only 1 oz Saaz. Modified grain bill to make 3 gallon batch, keeping percentages of each grain the same. Did you add any fining agents to clarify? 1 tablet Whirlfloc added with 10 mins left in the boil.
	Wyeast Labs 3725	8/13/2015	60	1.06 1.002 7.6	8/22/201	5 7 days @ 72		9/10/2015				Keg or bottle. Bottled on Friday 8/28 to 2.5 vol C02. (19 days in primary)
	Wycast Labs 3723	6/13/2013		1.00	0/22/201	14 days @ 72 14 days @ 74		3/10/2013				
Jeremiah & Adriana Alle	en Wyeast 3724 Belgian Saison		.04 110	1.057 1.003 7.1 4	3	8/9: Noticed slight blow-off activity approx. 6 h rs. after pitch ing yeast. 8/11: Increased temp to 77f 8/12: Increased tem p to 79f i n a.m. then 81f i n the p.	racking to keg. Set regul ator at 25 PSI for 3 days before setting to serving pressu re.					Aerated by splashing chilled wort between two buckets approximately 10 times. Pitched 1.5L starter that went for 20 hours on a stir plate. Wort temp at time of pitching was 74f.
Tony? Brewed w Karl	Wyeast 3726	Yes 8/2/2015	No	1.057 1.01 20 divide	d		Kegged 15 PSI	9/17/2015 met				Brew day went well with no major hiccups. Hit intended gravit)1 of 1.057. Pitched 3726 built up from a starter. Fermented at 83-85 degrees the entire time. No need for a blow off. The yeast worked very steady for about 3 weeks. Gravity was down to 1.010 in ' that time. Gave one more week to be sure of final gravity. Kegged to 151bs of pressure and bo.ttled.
Karl	Saisonstein's Monster	Yes. 8/2/2015	No	1.057 1.004 20 divide	d		2 weeks	Met	Room/Basement Temp Ferment			No aeration
Karl	Belgian Wheat (Wyeast 3942)	yes 8/2/2015	No	1.057 1.014 20 divide	d 70* Pitched		2 weeks	met	Room/Basement Temp Ferment (no monitoring)			IThink this one would be a great base for adding Brett due to the higher FG
	Brett & Farmhouse Saison Blended WYEAST 3031	no- 2 packs yeast 8/9/2015	No	1.056 1.012 5.78	70* 3.5 weeks		kegged and bottled - Split batch	9/2/2015	68* Pitching	Free 68 - 72	fast- dual colored Krausen from 2 yeast blends	added yeast nutrient aerated by pouring through screened filtered carboy brough
Don's Brewhause	Belgian Saison Wyeast 3724		90	1.057 1.002 7.2			kegged w 12.54 PSI		Storage 65*			