

Achmed The Mad / Achmed the I Just Get These Headaches

an All Grain Saison by Matias

Fermentables

Amount	Fermentable	Use
2.5 kg	Pilsner (FI)	Mash
1.5 kg	Munich (FI)	Mash
0.5 kg	Wheat Malt (FI)	Boil
15.0 g	Roasted Barley (UK)	Mash

Hops

Amount	Hop	Time
10.0 g	Southern Star	60 min
15.0 g	SAB Blend	15 min
15.0 g	SAB Blend	5 min

Yeasts

Name	Lab/Product
M29 French Saison	Mangrove Jack's

Extras

Amount	Name	Time
60.0 g	Coffee (beans)	5.0 days

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	62.0 °C	30 min
Saccharification Rest	Direct Heat	68.0 °C	30 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.056	1.007	31

ABV	Color	Balance
6.4%	6 SRM	Balanced

Notes

Two step mash: 30 minutes at 62°C, then increase the temperature to 68°C for another 30 minutes.

After primary fermentation, split the batch into two fermentors before adding the 60g of (whole) coffee beans to one of them.