

Category	Data	Contributor A	Contributor B	Contributor C	Contributor D	Contributor E	Contributor F	Contributor G	Contributor H	Contributor I	Contributor J	Contributor K	Contributor L
Brew	Date	14/01/2013	05/01/2013	06/01/2013	05/01/2013	27/12/2012	07/01/2013	09/01/2013	05/01/2013	31/12/2012	19/01/2013	27/01/2013	27/01/2013
	Volume	19.5L	25L	20L	37.5L	15L	25L	16L	15L	23L	23L	20L	25L
Mash	Grain Bill	4kg Belgian Pilsner 250g Vienna Malt	3.5kg Pilsen Malt 700g Pale Wheat 700g Light Munich	4kg pale malt 500g wheat malt 500g oat malt	9kg Pale Malt 2kg Spelt Malt 1kg Munich Malt 500g Vienna Malt 500g Torrefied Wheat	3kg Pilsen 400g Wheat Malt 150g Acid Malt 100g Caramunich II 100g Flaked Wheat	4.8kg Pale Malt 165g Crystal Malt 125g Munich Malt 120g Acid Malt	2.8kg Pale Malt 370g Carapils 280g Flaked Maize 280g Torrefied Wheat	4kg Belgian Pilsner 250g Vienna Malt	5kg Lager Malt 700g Wheat Malt 300g Munich Malt	3kg Pilsner Malt 1kg Rye Malt 150g Acid Malt	4.33kg Pilsner malt 430g Wheat malt 450g Munich malt	4.3kg Pilsner Malt 450g Wheat Malt
	Other Fermentables	None	400g Corn Sugar	None	Sugars: 500g Unrefined Cane 250g Soft Light Brown 250g Soft Dark Brown	200g Sugar	195g pale invert sugar prepared from 160g golden cane sugar	0.5L Golden Syrup	None	None	500g Amber Candi Sugar	340g white cane sugar	450g Belgian candi sugar
	Temperature	66-67C for 90mins	63C for 250mins	67C for 90mins	65C for 90mins	64-62C for 180mins	67C for 115mins	67C for 90mins	66-64.5C for 90mins	61-63C for 90mins 72C for 30mins	63C for 60mins 75C for 15mins	64C for 60mins	67C
Boil	Hop Bill	50g EKG @ 75 25g EKG @ 60 50g EKG @ FO 28g EKG @ dry	35g EKG @ 90 15g EKG @ 15 15g Elderflowers @15 35g Herbrucker @ 1	20g Goldings @ 60 50g Hallertau @ 60 220g Grn Goldings @ FO	50g First Gold @ 75 25g First Gold @ 10 50g Crystal @ 10 25g First Gold @ FO 50g Crystal @ FO 50g Summer Dry	30g Aramis @ 90 28g Aramis @ FO 42g Aramis @ Dry	20g Summer @ 75 35g Goldings @ 60 15g Summer @ FO	30g Bramling X @ 105 30g Crystal @ 105 10g Bramling X @ 15 10g Crystal @ 15 20g Crystal @ FO	31g EKG @ 90 23g EKG @ 30 7g EKG @ 5	30g Tettnang @ 60 100g Hall Mitt @ 15 20g Hall Hersb @ Dry	30g EKG @ 60 40g EKG @ 15 30g EKG @ FO	55g Hall Mitt @60 45g Hall Mitt @FO	45g Styrian @ 90 14g EKG @ 45 10g EKG @ 45
	Other Ingredients	Water treated with CRS, Gypsum, Sodium Chloride and Magnesium Sulphate	Water treated with CRS, Calcium Sulphate, Calcium Chloride, Campden	10g Coriander seeds	Water treated with CRS, Calcium Sulphate, Calcium Chloride, Magnesium Sulphate	None	Tap water partially treated with D/M/S plus Gypsum to balance alkalinity in conjunction with acid malt	Water treated with Phosphoric Acid, Gypsum, Magnesium sulphate and Sea Salt	None	Campden in water	Water treatment using CRS and DWB	Water treatment using CRS	None
	Duration	75mins	90mins	60mins	75mins	90mins	75mins	105mins	90mins	60mins	90mins	90mins	90mins
Metrics	IBU	37	25	21	31	32	28	35	37	31	23	25	25
	Original Gravity	1052	1054	1055	1070	1050	1048	1054	1058	1054	1049	1064	1065
	BU/GU Ratio	0.71	0.46	0.38	0.44	0.64	0.58	0.65	0.64	0.57	0.47	0.39	0.38
Pitching	Oxygenation	Manual	Splashing	Stirring	Pumped Splashing	None	None	Stirring	None	Splashing	Splashing	Oxygen & Agitation	None
	Temperature	22C	25C	25C	21.7C		20C	22C	23C	25C	20C	18C	22C
	Yeast Quantity	11g	11g	11g	22g	6g	11g	11g	11g	11g	11g	11g	11g
Yeast Preparation	Rehydrated in 100ml water at 35C	Rehydrated	Rehydrated in 100ml water at 35C	Rehydrated in 200ml water	Rehydrated	Rehydrated + 5ml Murphy's Yeast-Aid	Rehydrated	Rehydrated	Rehydrated	Rehydrated in 100ml water at 35C	Rehydrated in 100ml water at 35C	Rehydrated in 100ml water at 35C	Sprinkle (no starter)
Primary	Fermentation Commencement	Between 8 and 20 hours	Between 5 and 12 hours	10 hours	13 hours	24 hours	18 hours	7 hours	18 hours	12 hours	12 hours	12 hours	12 hours
	Fermentation Duration	3 - 4 days	7 days	3 days	4-5 Days	5 days	7 days	36 hours	72 hours	4 days	didn't record	7 days (effectively primary and secondary)	3 days
	Temperature	22C	25C	not measured	27C - 28C	20C - 27C	24C	22C - 27.4C	21C	24C	18C for 1 week	25C	24C
	Gravity	1005	1002	not measured	1009	1002	1004	1004-1005	1016	1006	1002	1003	1010
Secondary	Duration	Further 2 days	11 days	7 days	10 days (dry-hopped for last 8 days)	10 days	2 days	72 hours	Moved to secondary fermenter after 72 hours	1 day	1 week	Inc above	4 days
	Temperature	19C then 24 hrs at 16C	17C	-18 °C	16C for 7 days then crash chilled to below 2C	Gradually dropped down to 12°c	10C	21C then 2 days at 6C	21C	18C	20C for 3 days, then cooled to 3C over 3 days	n/a	10C
	Dropping	Racked 21/1/13	None	1 after 7 days	None	n/a	Moved to enclosed tank after 9 days	None	moved to secondary fermenter for 5 days	After 5 days		n/a	
	Final Gravity	1004	1002	1012	1009	1002	1004	1004	1008	1006	1003	1003	1010
	ABV%	6.3%	6.9%	5.0%	8.0%	7.0%	5.8%	6.5%	6.4%	6.4%	6.0%	8.1%	7.3%
	Attenuation	92.3%	96.3%	78.2%	87.1%	96.0%	91.7%	92.6%	86.2%	88.9%	93.9%	95.3%	84.6%
Bottling	Intermediate Storage	7 days at 16C with dry hops	None	1 transfer to cornie	None	n/a		None	None	In secondary fermenter under airlock		Fridge at 5C	None
	Bottling Date	28/01/2013	23/01/2013	05/02/2013	20/01/2013	14/01/2013	24/01/2013	15/01/2013	14/01/2013	12/01/2013	01/02/2013	15/02/2012	09/02/2013
	Bottle Priming	2g/L sugar	153g Dextrose	white sugar 1/2 tsp	Sugar (approx 3g per litre)	Primed with 8gms table sugar/litre to approx 3 vols CO2	glucose & golden cane sugar	3/4 tsp white sugar	1 tsp granulated sugar per bottle	50g spraymalt in 500ml boiled wort	120g for 23 liters	Sugar/Honey in bottles	
	Storage Temperature	16C for 7-10 days then into cool storage	13 - 16C cupboard	18°C for 7 days then -10°C thereafter	2 weeks at 17-18C, subsequently stored cooler at ambient garage temperature	Two weeks indoors (ambient) then transferred outside (very cold)	1 week at 22C	10 days at 21C then cool garage	2 weeks at 16.5 - 22C then unheated garage	2 weeks at 18C then cold outbuildings	20C for a week, then room temp till tasting	Room temp	Stored in cellar at 10C


	Group 1	Group 2	Group 3	Group 4	Group 5	
	Contributor J	Contributor K	Contributor A	Contributor L	Contributor D	
	Contributor F	Contributor C	Contributor H	Contributor G	Contributor E	# Samples
Contributor A	1			1	1	3
Contributor B	1	1	1			3
Contributor C	1			1	1	3
Contributor D		1	1	1		3
Contributor E	1	1	1			3
Contributor F		1		1	1	3
Contributor G	1		1		1	3
Contributor H	1	1		1		3
Contributor I	1	1			1	3
Contributor J			1	1	1	3
Contributor K	1		1	1		3
Contributor L		1	1		1	3
Contributor X		1	1	1	1	4
# Beers	8	8	8	8	8	


Beer	Group 1	Group 2	Group 3	Group 4	Group 5
1	H	B	X	A	J
2	C	I	G	X	C
3	K	F	B	H	I
4	B	X	L	C	X
5	E	L	D	K	G
6	A	E	K	D	A
7	G	H	E	F	F
8	I	D	J	J	L


Judging Team		Contributor A	Contributor B	Contributor C	Contributor D	Contributor E	Contributor F	Contributor G	Contributor H	Contributor I	Contributor J	Contributor K	Contributor L	Contributor X
1	Aroma	3	1	2		4		4	4	4		2		
	Flavour	3	3	2		3		3	4	4		4		
	Mouthfeel	4	3	3		4		4	3	4		4		
	Criteria 1	3	3	3		3		3	4	2		1		
	Criteria 2	2	1	3		3		2	4	2		1		
	Criteria 3	4	4	2		4		4	2	3		1		
2	Aroma		3		3	4	4		3	2			4	2
	Flavour		3		4	1	4		3	1			3	3
	Mouthfeel		4		4	2	4		2	2			3	4
	Criteria 1		4		3	2	3		2	1			3	2
	Criteria 2		4		3	2	3		2	3			2	3
	Criteria 3		5		1	3	4		1	4			3	5
3	Aroma		4		4	4		3			2	3	4	4
	Flavour		3		3	3		4			2	1	2	5
	Mouthfeel		4		4	4		3			1	1	4	4
	Criteria 1		3		2	4		4			3	1	2	4
	Criteria 2		3		2	3		4			2	1	2	3
	Criteria 3		4		3	4		3			4	1	5	4
4	Aroma	3		2	3		3		2		2	2		2
	Flavour	3		3	3		3		3		3	2		3
	Mouthfeel	3		2	4		3		3		2	2		3
	Criteria 1	4		3	4		4		3		4	1		2
	Criteria 2	4		2	3		3		3		4	1		2
	Criteria 3	3		4	3		4		2		5	1		4
5	Aroma	3		4			3	2		1	3		4	2
	Flavour	3		4			3	3		2	4		4	3
	Mouthfeel	3		3			3	3		2	3		3	3
	Criteria 1	3		4			3	3		3	3		4	2
	Criteria 2	3		5			3	2		3	4		4	2
	Criteria 3	4		2			5	5		2	4		2	3
Totals	Aroma	60%	53%	53%	67%	80%	67%	60%	60%	47%	47%	47%	80%	50%
	Flavour	60%	60%	60%	67%	47%	67%	67%	67%	47%	60%	47%	60%	70%
	Mouthfeel	67%	73%	53%	80%	67%	67%	67%	53%	53%	40%	47%	67%	70%
	Criteria 1	67%	67%	67%	60%	60%	67%	67%	60%	40%	67%	20%	60%	50%
	Criteria 2	60%	53%	67%	53%	53%	60%	53%	60%	53%	67%	20%	53%	50%
	Criteria 3	73%	87%	53%	47%	73%	87%	80%	33%	60%	87%	20%	67%	80%
	Overall	64%	66%	59%	62%	63%	69%	66%	56%	50%	61%	33%	64%	62%


Brewer	Comments
A	Ticks every box but doesn't stand out. Very nice but not outstanding. True to style. No Faults
B	Odd flavour. Very Good. Cloudy. Not true to style. Good body. Strong alcohol aroma.
C	Very yeasty. Orange? Corriander? Floaters (hop debris?). Reasonable beer.
D	Good. Cloudy. Strong malt flavour. Very good beer. True to style?
E	Nice / hoppy. Very good. Cloudy. Alcoholic. Slightly out of style. Ethanol / musty aroma. Metallic after taste.
F	One of the better beers but not a stand-out. Floral aroma - Elderflower? Possibly Goldings. Slight clove.
G	Lacking Saison character. OK cloudy. Bitter, Slight off-flavour.
H	A little flat. Good. Middle of the road. Solvent aroma. Malty/fruity. Astringency.
I	A little flat. Lacks spice / yeast. Unpleasant aroma and flavour. Tannic astringency. Lack of aroma and balance.
J	Poor. Slightly cloudy. Not to style. Strengths and weaknesses.
K	Sweet. Alcohol. Warming. A good beer, but not a Saison. Good. Too sweet. Sweet finish but overwhelms. Is this a Saison?
L	Very good. Cloudy. Not true to style. Clove. Fruity. Ethanol taste and aroma.
X	Too sweet. Very good, no faults. Smooth and easy drinking but lacks character. Superb carbonation. Initial aroma not pleasant.

Key

 Baseline Score for commercial St Feuillien Saison

 Best in class, Winner or Joint Winner (exceeds baseline in category)

 Second place or joint second place (exceeds baseline in category)

 Unplaced, but exceeds baseline in category.