

Saison (20230329) - 6.3%

Saison

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Type: All Grain

IBU : 19 (Tinseth)  
BU/GU : 0.35  
Colour : 10 EBC  
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.054  
Final Gravity : 1.006

Fermentables (1.31 kg)

911 g - Llano Pilsner malt 3.9 EBC (69.4%)  
229 g - Wheat malt 6.5 EBC (17.4%)  
117 g - Munich 19.7 EBC (8.9%)  
56 g - 8 min - Boil - Sugar, Table (Sucrose)...  
^ Albert Heijn (NL)

Hops (29.9 g)

60 min - 6 g - Glacier - 4.3% (13 IBU)  
10 min - 5 g - Glacier - 4.3% (4 IBU)

Hop Stand

10 min hopstand @ 80 °C  
10 min - 5 g - Celeia (Styrian Goldings) (T90...  
^ The Malt Miller (UK) HOP-06-004  
10 min - 5 g - Tettnang - 4.5% (1 IBU)  
10 min - 3.9 g - Glacier - 4.3% (1 IBU)

Dry Hops

Day 7 - 2.8 g - Celeia (Styrian Goldings) (T9...  
^ The Malt Miller (UK) HOP-06-004  
Day 7 - 2.2 g - Tettnang - 4.5%

Miscellaneous

Mash - 0.92 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.55 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.46 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.74 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.9 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Mangrove Jack's French Saison Ale M29

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.77 L  
Sparge Water : 5.32 L  
Boil Time : 60 min  
Total Water : 9.09 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
56.3 °C - Strike Temp  
52 °C - 20 min - Temperature  
66 °C - 60 min - Temperature

Fermentation Profile

00 Ale  
26 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 36 Mg 7 Na 27 Cl 63 SO 69 HCO 17

SO/Cl ratio: 1.1  
Mash pH: 5.39  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Target: ABV = 6.6 %, IBU = 20, EBC = 10, OG = 1.056, FG = 1.006.