

## Sour Cherry Saison - 3.8%

### Saison

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Type: All Grain

IBU : 13 (Tinseth)  
 BU/GU : 0.39  
 Colour : 13 EBC  
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.027  
 Original Gravity : 1.035  
 Final Gravity : 1.006

### Fermentables (856 g)

562 g - Pilsner 3.5 EBC (65.7%)  
 ^ The Malt Miller (UK) MAL-00-074  
 105 g - Chateau Wheat Blanc 4.5 EBC (12.3%)  
 105 g - Munich Malt I 15 EBC (12.3%)  
 ^ Brouwmaatje (NL) 051.305.1/1kg  
 42 g - CaraWheat 120 EBC (4.9%)  
 ^ The Malt Miller (UK) MAL-01-001  
 42 g - Caramel Rye 69 EBC (4.9%)

### Hops (6.4 g)

30 min - 6.4 g - Bramling Cross - 5% (13 IBU)

### Miscellaneous

Mash - 0.77 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.48 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.48 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.15 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.03 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Primary - 70 g - Sour cherries

### Yeast

0.7 pkg - Wyeast Labs French Saison 3711

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

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.57 L  
 Sparge Water : 6.13 L  
 Boil Time : 60 min  
 Total Water : 8.7 L



13 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 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 = 4.3 %, IBU = 16, EBC = 15, OG = 1.037, FG = 1.004.

Tweak the amount of cherries.