

Table Saison - 4.3%

Saison

Author: jim-stiff / The Malt Miller

Type: All Grain

IBU : 27 (Tinseth)  
BU/GU : 0.74  
Colour : 8 EBC  
Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.026  
Original Gravity : 1.033  
Total Gravity : 1.036  
Final Gravity : 1.003

Fermentables (865 g)

738 g - Maris Otter 5.5 EBC (85.3%)  
^ The Malt Miller (UK) MAL-00-038  
60 g - Caramalt 29.5 EBC (6.9%)  
^ The Malt Miller (UK) MAL-01-014  
40 g - Bottling - Sugar, Table (Sucrose) 2 EB...  
^ Albert Heijn (NL)  
27 g - Aromatic Malt 50 EBC (3.1%)  
^ The Malt Miller (UK) MAL-04-000

Hops (27 g)

60 min - 15 g - Hallertauer Hersbrucker - 2.7...

Hop Stand

10 min hopstand @ 80 °C  
10 min - 12 g - Hallertau Blanc - 9% (5 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 - 1.14 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  
10 min - Boil - 4 g - Coriander Seed  
^ The Malt Miller (UK)  
10 min - Boil - 1 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1  
10 min - Boil - 1.1 g - Paradise Seed

Yeast

0.3 pkg - Lallemend (LalBrew) Belle Saison

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

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

Mash Water : 2.47 L  
Sparge Water : 6.2 L  
Boil Time : 60 min  
Total Water : 8.67 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature  
75 °C - 10 min - Mash out

Fermentation Profile

Ale  
20 °C - 10 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5  
Mash pH: 5.37  
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:

# Table Saison

## Recipe Notes

Target: ABV = 3.6 %, IBU = 30, OG = 1.036, FG = 1.009.  
In the original original recipe Imperial Rustic yeast is used.