

## Saison No 1 - 6%

### Saison

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Type: All Grain

IBU : 29 (Tinseth)  
 BU/GU : 0.56  
 Colour : 7 EBC  
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.052  
 Final Gravity : 1.006

### Fermentables (1.31 kg)

1.045 kg - Chateau Pilsen 2-Row 3.5 EBC (80%)  
 ^ Lot # 20220915  
 ^ Brouwmaatje (NL) BM-BL.051.002.4  
 261 g - Chateau Spelt 4.9 EBC (20%)

### Hops (12.6 g)

First Wort 75 - 2.8 g - Green Bullet - 13.5%...  
 15 min - 3.4 g - Styrian Goldings - 5.4% (5 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 6.4 g - Styrian Goldings - 5.4% (2 IBU)

### Miscellaneous

Mash - 0.85 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.53 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.26 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.35 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Lallemend (LalBrew) Belle Saison

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.92 L  
 Sparge Water : 5.66 L  
 Boil Time : 75 min  
 Total Water : 9.58 L



7 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (120 min)  
 72.1 °C - Strike Temp  
 66 °C - 120 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 28 °C - 10 days - Primary  
 32 °C - 4 days - Diacetyl rest  
 27 °C - 14 days - Carbonation  
 27 °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: 5.4  
 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: OG = 1.052