

Belle Saison Saison - 3.8%

Saison

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Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 0.85
Colour : 10 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.026
Original Gravity : 1.033
Final Gravity : 1.004

Fermentables (830 g)

733 g - Pop's Pale Ale 5.4 EBC (88.3%)
^ Crossmyloof Brew (UK) https://www.crossmylo...
73 g - Torrified Wheat 3.8 EBC (8.8%)
^ Van Der Kooij Jubbega (NL) 264222
24 g - Light Crystal 150 170 EBC (2.9%)

Hops (9.5 g)

60 min - 4.6 g - Magnum - 10.7% (27 IBU)
^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 80 °C
10 min - 4.9 g - Riwaka - 6.5% (1 IBU)
^ Brouwstore (NL) Riw-053 (https://www.brouws...)

Miscellaneous

Mash - 0.89 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.53 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.44 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.7 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
15 min - Boil - 0.122 items - Protafloc

Yeast

0.2 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 : 2.49 L
Sparge Water : 6.19 L
Boil Time : 60 min
Total Water : 8.68 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature
78 °C - 10 min - Mash out

Fermentation Profile

00 Saison
30 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 36 Mg 7 Na 27 Cl 64 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: