

Hi bi scus Sai son v2 - 5.1%

Sai son

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.51
 Colour : 8 EBC
 Carbonation : 2.8 CO₂-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.054
 Final Gravity : 1.015

Fermentables (1.35 kg)

1.236 kg - Chateau Pilsen 2-Row 3.5 EBC (91.7%)
 ^ Lot # (15.09.2022)
 ^ Brouwnatje (NL) BM BL 051.002.4
 56 g - Malted Oats 2 EBC (4.2%)
 56 g - Rye Malt 24 EBC (4.2%)

Hops (27.4 g)

30 min - 14.5 g - Fuggle (Whole) - 5% (24 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 12.9 g - Saaz - 3.6% (4 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwnatje (NL) BM HUM 420000 Hunt egarden...

Miscellaneous

Mash - 0.94 g - Calcium Chloride (CaCl₂) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.56 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.47 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 - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Flameout - 22.4 g - Hi bi scus

Yeast

0.4 pkg - White Labs Belgian Saison III Yeast...

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

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

Mash Water : 4.04 L
 Sparge Water : 5.13 L
 Boil Time : 60 min
 Total Water : 9.17 L

8 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

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 36 Mg 7 Na 27 Cl 64 SO 69 HCO 17

SO/Cl ratio: 1.1

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: ABV = 4.9 % IBU = 10, OG = 1.049, FG = 1.011.