

xBmt-20200824 Natural vs. Force Carb Saison - 5.1%

Saison

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Type: All Grain

IBU : 69 (Tinseth)
BU/GU : 1.33
Colour : 7 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Final Gravity : 1.013

Fermentables (1.31 kg)

785 g - Pilsner (2 Row) Ger 3.9 EBC (60%)
523 g - Pale Malt (2 Row) US 3.9 EBC (40%)

Hops (16.2 g)

60 min - 2 g - Sterling - 11.6% (11 IBU)
30 min - 3.2 g - Ella - 17.7% (20 IBU)
30 min - 2 g - Sterling - 11.6% (8 IBU)
15 min - 4.5 g - Ella - 17.7% (18 IBU)
15 min - 4.5 g - Sterling - 11.6% (12 IBU)

Miscellaneous

Mash - 1.46 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.28 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.9 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

0.5 pkg - Imperial Yeast Rustic B56

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

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

Mash Water : 3.92 L
Sparge Water : 5.22 L
Boil Time : 60 min
Total Water : 9.14 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Single Infusion BrewZilla
70.4 °C - Strike Temp
64.4 °C - 60 min - Mash In

Fermentation Profile

Imported
22.2 °C - 5 days - Primary
18.3 °C - 10 days - Secondary
23.9 °C - 1 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 47 Mg 5 Na 8 Cl 47 SO 71 HCO 17

SO/Cl ratio: 1.5
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

Water Profile: Ca 47 | Mg 5 | Na 8 | SO4 71 | Cl 48
<https://brulosophy.com/2020/08/31/off-flavor-series-bitterness-exbeeriment-results/>