

Dupont - Vieille Provision (clone) - 5.4%

Saison

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.47
 Colour : 7 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.054
 Final Gravity : 1.013

Fermentables (1.35 kg)

1.349 kg - Chateau Pilsen 2-Row 3.5 EBC (100%)

Hops (16 g)

First Wort 70 - 3.8 g - East Kent Goldings - ...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 First Wort 70 - 3.8 g - Styrian Goldings - 5....

Hop Stand

20 min hopstand @ 80 °C
 20 min - 4.2 g - East Kent Goldings - 5.4% (2...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 20 min - 4.2 g - Styrian Goldings - 5.4% (2 IBU)

Miscellaneous

Mash - 0.84 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 - 0.52 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.31 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

Yeast

0.3 pkg - White Labs Belgian Saison I Ale WLP565

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.05 L
 Sparge Water : 5.43 L
 Boil Time : 70 min
 Total Water : 9.48 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (120 min)
 71 °C - Strike Temp
 65 °C - 120 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 26 °C - 10 days - Primary
 28 °C - 4 days - Diacetyl rest
 26 °C - 14 days - Carbonation
 26 °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: 5.39
 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

Target: ABV = 6.5 %, OG = 1.054.