

Saison Saaz - 4.9%

Saison

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Type: All Grain

IBU : 42 (Tinseth)
BU/GU : 0.97
Colour : 7 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.022
Original Gravity : 1.043
Final Gravity : 1.006

Fermentables (959 g)

456 g - Pilsner 2-Row 3 EBC (47.6%)
227 g - Pilsner DME 7 EBC (23.7%)
115 g - Vienna Malt 6.9 EBC (12%)
115 g - Wheat Malt 4.1 EBC (12%)
46 g - Caramalt 29.5 EBC (4.8%)
^ The Malt Miller (UK) MAL-01-014

Hops (24.1 g)

60 min - 5.4 g - Admiral (T90) - 12.6% (39 IBU)
^ The Malt Miller (UK) HOP-04-011

Hop Stand

10 min hopstand @ 80 °C
10 min - 18.7 g - Saaz - 3.6% (3 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.88 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.52 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.44 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.69 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Mangrove Jack's US West Coast Yeast...
0.2 pkg - Fermentis SafBrew Specialty Ale T-58

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

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

Mash Water : 2.2 L
Sparge Water : 6.38 L
Boil Time : 60 min
Total Water : 8.58 L



7 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 63 SO 69 HCO 17

SO/Cl ratio: 1.1
Mash pH: 5.37
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: