

Saison (20190418) - 6%

Saison

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Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.55
Colour : 20 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Final Gravity : 1.006

Fermentables (1.34 kg)

798 g - Pilsner 2-Row 2 EBC (59.5%)
544 g - Dark Munich Malt 50 EBC (40.5%)
^ The Malt Miller (UK) MAL-02-001

Hops (39.5 g)

30 min - 5.5 g - Magnum - 10.7% (21 IBU)
^ The Malt Miller (UK) HOP-06-009
5 min - 16.5 g - Pacifica - 5.23% (8 IBU)
^ Brouwmaatje (NL) BM-BL053.300./(100 grams)

Dry Hops

4 days - 17.5 g - Pacifica - 5.23%
^ Brouwmaatje (NL) BM-BL053.300./(100 grams)

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Mangrove Jack's French Saison Ale M29

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

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

Mash Water : 4.03 L
Sparge Water : 5.14 L
Boil Time : 60 min
Total Water : 9.17 L



20 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 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.3
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 = 5.6 %, SRM = 11.3, IBU = 28.4, OG = 1.052, FG = 1.010.