

xBmt-20200727 Ferm Temp: A44 Kveiking - 6.6%

Saison

Author: Cade Jobe

Type: All Grain

IBU : 25 (Tinseth)  
BU/GU : 0.39  
Colour : 9 EBC  
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.049  
Original Gravity : 1.064  
Final Gravity : 1.014

Fermentables (1.6 kg)

1.6 kg - Pilsner (2 Row) Ger 3.9 EBC (100%)

Hops (7.1 g)

60 min - 3.2 g - Magnum - 12% (17 IBU)  
15 min - 3.9 g - Centennial - 10% (8 IBU)

Miscellaneous

Mash - 1.33 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.36 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.82 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.83 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Phosphoric Acid 75 % 75%  
^ Lot # /L20003612  
^ Brouwstore (NL) 055.054.1

Yeast

0 ml - Imperial Organic Yeast Kveiking A44

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.8 L  
Sparge Water : 4.62 L  
Boil Time : 60 min  
Total Water : 9.42 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

04 Medium/Full Body Profile (154F)  
74.1 °C - Strike Temp  
67.8 °C - 60 min - Mash In

Fermentation Profile

Imported  
23.9 °C - 10 days - Primary  
18.3 °C - 10 days - Secondary  
-1.1 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 42 Mg 11 Na 18 Cl 58 SO 87 HCO 17

SO/Cl ratio: 1.5  
Mash pH: 5.38  
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 72 | Mg 17 | Na 18 | SO4 87 | Cl 58

<http://brulosophy.com/2020/07/27/fermentation-temperature-imperial-yeast-a44-kveiking-exbeeriment-resu-lts/>