

Szechuan Saison - 5.3%

Saison

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Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.75
Colour : 5 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.045
Final Gravity : 1.005

Fermentables (1.15 kg)

935 g - Pilsner 2-Row 2 EBC (81.2%)
122 g - Carapils 4 EBC (10.6%)
^ Brouwmarkt (NL)
94 g - Vienna Malt 7.8 EBC (8.2%)

Hops (55.8 g)

60 min - 3.4 g - Sorachi Ace - 13% (23 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 13.1 g - Amarillo (T90) - 8.4% (4 IBU)
^ The Malt Miller (UK) HOP-05-007
10 min - 13.1 g - Sorachi Ace - 13% (7 IBU)

Dry Hops

4 days - 13.1 g - Amarillo (T90) - 8.4%
^ The Malt Miller (UK) HOP-05-007
4 days - 13.1 g - Sorachi Ace - 13%

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.49 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.14 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Flameout - 2.333 g - Star Anise
Flameout - 1.4 g - Szechuan pepper

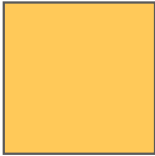
Yeast

0.5 pkg - Lallemmand (LalBrew) Belle Saison

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

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

Mash Water : 3.45 L
Sparge Water : 5.53 L
Boil Time : 60 min
Total Water : 8.98 L



5 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: 5.39
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: