

10 EBC

Elderflower Saison (20240815) - 6%

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

Author: Cheshire Cat@homebrewinguk.com Batch Size : 5.6 L Boil Size : 7.76 L : 5.96 L

Post-Boil Vol Type: All Grain

IBU Mash Water : 35 (Tinseth) : 3.52 L BU/GU : 0.71 Sparge Water : 5.49 L

Colour : 10 EBC Boil Time Carbonation : 2.8 CO2-vol Total Water : 9.01 L

Pre-Boil Gravity : 1.036 Brewhouse Efficiency: 71.8% : 1.049 Mash Efficiency: 73.3% Original Gravity : 1.003 Final Gravity

Fermentables (1.23 kg)

71 °C - Strike Temp 1.045 kg - German Pilsen 3.4 EBC (84.8%)

60 g - 10 min - Boil - Honey 2 EBC (4.9%)

45 g - Biscuit Malt 55 EBC (3.7%) ^ The Malt Miller (UK) MAL-00-024 45 g - Honey Malt 67 EBC (3.7%)

37 g - Acid Malt 5.9 EBC (3%)

Hops (14 g)

45 min - 5.3 g - Magnum - 10.7% (26 IBU)

^ The Malt Miller (UK) HOP-06-009

15 min - 8.7 g - Saaz (Whole) - 5.09% (10 IBU)

^ The Malt Miller (UK) HOP-02-002

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 2.1 g - Calcium Chloride (CaCl2) 33 % 33% Measurements

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.31 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.67 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 0.68 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004

10 min - Boil - 3.733 g - Elderflower (dried)

10 min - Boil - 2.24 g - Orange Peel, Bitter

Yeast

0.3 pkg - Crossmyloof Wallonia

: 60 min

Mash Profile

01 One Step Mash (60 min)

65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

25 °C - 14 days - Primary

18 °C - 14 days - Carbonation

18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 50 Mg 9 Na 26 Cl 75 SO 75 HCO 41

SO/Cl ratio: 1 Mash pH: 5.3 Sparge pH: 6

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 = 5.8%, OG = 1.047.