

Elderflower Saison (GHW) - 6.3%

Saison

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.41
Colour : 7 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.044
Original Gravity : 1.058
Final Gravity : 1.010

Fermentables (1.4 kg)

1.123 kg - Pilsner 3.5 EBC (80%)
^ The Malt Miller (UK) MAL-00-074
281 g - Wheat Malt 4.1 EBC (20%)

Hops (18.4 g)

60 min - 10 g - Hallertauer Mittelfrueh (T90)...
^ The Malt Miller (UK) HOP-06-008
10 min - 5.6 g - Hallertau - 4.5% (4 IBU)
0 min - 2.8 g - Styrian Golding (Savinja Gold...
^ The Malt Miller (UK) HOP-02-013

Miscellaneous

Mash - 0.82 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 - 0.51 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.22 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.22 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Phosphoric Acid 75 % 85%
^ Lot # /L20003612
^ Brouwstore (NL) 055.054.1
5 min - Boil - 3.92 g - Elderflower (dried)

Yeast

0.6 pkg - Wyeast Labs French Saison 3711

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

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

Mash Water : 4.21 L
Sparge Water : 5.02 L
Boil Time : 60 min
Total Water : 9.23 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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: 5.37
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:

Recipe Notes

Target: ABV = 6 %, IBU = 19, OG = 1.052, FG = 1.008.

Yeast: either wild yeast from Elderflower, or more likely Wyeast 3711 French Saison.