

Elderflower Saison - 6.3%

Saison

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.6
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.051
 Final Gravity : 1.003

Fermentables (1.25 kg)

1.039 kg - Europils Malt 3.4 EBC (83.3%)
 53 g - 10 min - Boil - Honey 2 EBC (4.3%)
 52 g - Honey Malt 49.5 EBC (4.2%)
 52 g - Rye Malt 24 EBC (4.2%)
 52 g - Wheat Malt 4.1 EBC (4.2%)

Hops (11.5 g)

60 min - 4.8 g - Barbe Rouge - 9.1% (22 IBU)
 15 min - 6.7 g - East Kent Goldings - 5.4% (9...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.11 g - Calcium Chloride (CaCl2) 33 %...
 ^ 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
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 0.8 g - Lemon zest
 Boil - 4 g - Elderflower (dried)

Yeast

0.4 pkg - Crossmyloof Wallonia

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

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

Mash Water : 3.59 L
 Sparge Water : 5.44 L
 Boil Time : 60 min
 Total Water : 9.03 L



10 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

00 Ale
 24 °C - 5 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 50 Mg 9 Na 26 Cl 75 SO 75

SO/Cl ratio: 1

Mash pH: 5.4
 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 = 6.3%, IBU = 29, EBC = 9.7, OG = 1.051, FG = 1.003, BHE = 70%, BU/GU = 0.57.

Water profile"

Ca2+ 86
 Mg2+ 11
 Na+26
 Cl- 75
 SO42- 75

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Recipe Notes

HC03 98