

Hibiscus Saison - 5.5%

Saison

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Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.36
 Colour : 8 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.058
 Final Gravity : 1.016

Fermentables (1.46 kg)

1.124 kg - Chateau Pilsen 2-Row 3.5 EBC (77%)
 ^ Lot # (15.09.2022)
 ^ Brouwmaatje (NL) BM-BL.051.002.4
 112 g - Chateau Munich Light 13 EBC (7.7%)
 ^ Lot # (24.11.2022)
 ^ Brouwmaatje (NL) BM-BL.051.614.1/1
 112 g - Oat Malt 4 EBC (7.7%)
 ^ The Malt Miller (UK) MAL-00-003
 112 g - Wheat Malt 5 EBC (7.7%)
 ^ Lot # 5425000394853 (27.01.2023)
 ^ Brouwmaatje (NL) 051.125.3

Hops (12.3 g)

60 min - 12.3 g - Saaz - 3.6% (21 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.95 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.57 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.47 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.75 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Flameout - 17 g - Hibiscus
 ^ Holland & Barrett (NL) 039039

Yeast

0.6 pkg - White Labs Belgian Saison III Yeast...

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

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

Mash Water : 4.38 L
 Sparge Water : 4.9 L
 Boil Time : 60 min
 Total Water : 9.28 L



8 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 36 Mg 7 Na 27 Cl 64 SO 69 HCO 17

SO/Cl ratio: 1.1
 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: