

Elderflower Saison (20240815) - 6%

Saison

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Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.71
Colour : 10 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.049
Final Gravity : 1.003

Fermentables (1.23 kg)

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

10 min - Boil - 3.733 g - Elderflower (dried)
10 min - Boil - 2.24 g - Orange Peel, Bitter

Yeast

0.3 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 : 3.52 L
Sparge Water : 5.49 L
Boil Time : 60 min
Total Water : 9.01 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

01 Ale + DR + Conditioning
25 °C - 14 days - Primary
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

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 = 5.8%, OG = 1.047.