

Saison 585 - 4.7%

Saison

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Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.65
Colour : 13 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.014

Fermentables (1.26 kg)

474 g - Hook Head Irish Pale Malt 5 EBC (37.7%)
474 g - Pilsner 3.5 EBC (37.7%)
^ The Malt Miller (UK) MAL-00-074
133 g - Rye Malt 25 EBC (10.6%)
^ The Malt Miller (UK) MAL-00-037
118 g - Wheat Malt 4.1 EBC (9.4%)
59 g - CaraWheat 120 EBC (4.7%)
^ The Malt Miller (UK) MAL-01-001

Hops (17.5 g)

20 min - 10 g - Pilgrim - 10% (31 IBU)

Hop Stand

20 min hopstand @ 80 °C
20 min - 7.5 g - Bobek (T90) - 4% (2 IBU)

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.15 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 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 : 3.77 L
Sparge Water : 5.32 L
Boil Time : 60 min
Total Water : 9.09 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
57.4 °C - Strike Temp
53 °C - 20 min - Temperature
63 °C - 30 min - Temperature
75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
22 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 92 Mg 15 Na 49 Cl 50 SO 248 HCO 80

SO/Cl ratio: 5
Mash pH: 5.41
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 = 13, OG = 1.050, FG = 1.005.

Rising mash with 30 min step at 63°C.