

xBmt-20200217 Closed vs. Open Fermentation Saison - 7.6%

Saison

Author: Matt Del Fiacco

Type: All Grain

IBU : 22 (Tinseth)  
BU/GU : 0.28  
Colour : 9 EBC  
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.053  
Original Gravity : 1.078  
Final Gravity : 1.020

Fermentables (2.02 kg)

1.19 kg - Wheat, Unmalted (Rahr) 3.2 EBC (58.9%)  
830 g - Pilsner (2 row) (Gambrinus) 3.2 EBC (...)

Hops (6 g)

First Wort 90 - 3.1 g - Magnum - 12% (19 IBU)  
20 min - 2.9 g - East Kent Goldings (EKG) - 5...

Miscellaneous

Mash - 1.32 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.6 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.87 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.87 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 2.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Rustic B56

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 6.06 L  
Sparge Water : 4.66 L  
Boil Time : 90 min  
Total Water : 10.72 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

eBIAB Single Infusion  
67.9 °C - Strike Temp  
62.2 °C - 45 min - Step One  
70 °C - 45 min - Mash Step

Fermentation Profile

Imported  
18.3 °C - 10 days - Primary  
18.3 °C - 10 days - Secondary  
18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 39 Mg 10 Na 25 Cl 65 SO 81 HCO 17

SO/Cl ratio: 1.3  
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

Water Profile: Ca 54 | Mg 11 | Na 25 | SO4 81 | Cl 65  
<http://brulosophy.com/2020/02/17/impact-of-open-fermentation-on-a-high-og-saison-exbeeriment-results/>