

Brasserie de la Senne - Taras Boulba (clone) v3 - 5%

Saison

Author: Candy Syrup, Inc.

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.72
 Colour : 6 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.045
 Final Gravity : 1.007

Fermentables (1.1 kg)

909 g - Pilsen Malt 2.7 EBC (82.3%)
 130 g - 90 min - Boil - Candi Syrup, Simplici...
 65 g - Carapils 20 EBC (5.9%)

Hops (48.3 g)

40 min - 15.6 g - Saaz - 4% (27 IBU)
 10 min - 7.8 g - Hallertauer Mittelfrueh - 3....

Dry Hops

28 days - 24.9 g - Tettnang (Whole) - 4.5%

Miscellaneous

Mash - 0.99 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.59 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.49 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.79 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

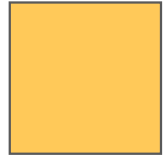
Yeast

0.5 pkg - Wyeast Labs Biere de Garde 3725

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

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

Mash Water : 2.92 L
 Sparge Water : 6.8 L
 Boil Time : 90 min
 Total Water : 9.72 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 76 °C - 10 min - Mash out

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 63 SO 69 HCO 17

SO/Cl ratio: 1.1
 Mash pH: 5.38
 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: IBU = 35, OG = 1.045, FG = 1.010.

Add Simplicity™ Candi Syrup at boil hot break.
 Chill to 21 C.

Brasserie de la Senne - Taras Boulb...

Recipe Notes

Pitch yeast.

Pure O2 via 0.5 micron diffusion for 60 seconds.

Ramp primary up to 24 C over 6 days.

At 1.012 dump primary yeast and dry hop with Tettnanger Flower 4 weeks at 15.5 C.

At 1.010 bottle prime in heavy bottles with Simplicity Candi Syrup at 10 g/L and a fresh re-pitch 400 ml starter.

Hold bottles at 22 C for 2 weeks for initial carbonation.

Cellar for 1 month.