Brewfather
www.brewfather.app

Saison (20230315) - 4.5%

Saison
Author: Ceejaydubya69@homebrewinguk.com

Type: All Grain

IBU	: 22 (Tinseth)
BU/GU	: 0.46
Colour	: 12 EBC
Carbonation	: 3 CO2-vol

Pre-Boil Gravity	: 1.042
Original Gravity	: 1.048
Final Gravity	: 1.014

Fermentables (1.18 kg)
1.064 kg - Pale Ale Malt 10 EBC (90%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
83 g - Swaen Vienna 12 EBC (7%)
^ Brouwmaatje (NL) BM-SWAEN©VIENNA
35 g - Torrified Wheat 3.8 EBC (3%)
^ Van Der Kooij Jubbega (NL) 264222

Hops (12.5 g)
30 min - 8.5 g - Challenger (T90) - 6.1% (19...
^ The Malt Miller (UK) HOP-04-000
10 min - 4 g - Willamette (Whole) - 5% (3 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Miscellaneous
Mash - 0.72 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.45 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.45 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.07 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.83 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 (30min) (rev 4)

Batch Size	: 5.6 L
Boil Size	: 6.86 L
Post-Boil Vol	: 5.96 L

Mash Water	: 3.55 L
Sparge Water	: 4.56 L
Boil Time	: 30 min
Total Water	: 8.11 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
20 °C - 10 days - Primary
23 °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 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
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:

12 EBC

Recipe Notes

Target: ABV = 4.9 %, IBU = 22.