

Saison (20210514) - 5.6%

Saison

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.64
 Colour : 7 EBC
 Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.048
 Final Gravity : 1.005

Fermentables (1.16 kg)

861 g - Pilsner 3.5 EBC (74.2%)
 ^ The Malt Miller (UK) MAL-00-074
 150 g - Pale Wheat Malt 4 EBC (12.9%)
 ^ The Malt Miller (UK) MAL-00-032
 150 g - Spelt Malt 5 EBC (12.9%)

Hops (14 g)

60 min - 4 g - Sorachi Ace - 13% (26 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5 g - Motueka - 7% (2 IBU)
 10 min - 5 g - Sorachi Ace - 13% (3 IBU)

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.13 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Lallemend (LalBrew) Belle Saison

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.48 L
 Sparge Water : 5.51 L
 Boil Time : 60 min
 Total Water : 8.99 L



7 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

Fermentation Profile

01 Ale + DR + Conditioning
 25 °C - 10 days - Primary
 28 °C - 4 days - Diacetyl rest
 25 °C - 14 days - Carbonation
 16 °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

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:

Recipe Notes

Target: ABV = 5.1 %, IBU = 25, OG = 1.048, FG = 1.007.