

Double Trouble Raspberry Hibiscus Saison (Galaxy) - 7.7%

Saison

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.42
 Colour : 9 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.062
 Total Gravity : 1.065
 Final Gravity : 1.006

Fermentables (1.47 kg)

956 g - Pilsner 2-Row 3.9 EBC (65.2%)
 224 g - Vienna Malt 6.9 EBC (15.3%)
 173 g - Sugar, Table (Sucrose) 2 EBC (11.8%)
 113 g - White Wheat Malt 4.7 EBC (7.7%)
 40 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (19.1 g)

60 min - 4.7 g - Triumph - 10.7% (25 IBU)
 10 min - 7.2 g - Saphir - 2.6% (3 IBU)

Dry Hops

4 days - 7.2 g - Galaxy - 13.6%

Miscellaneous

Mash - 0.81 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 - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.18 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Primary - 28 g - Hibiscus
 Primary - 590 g - Raspberry

Yeast

0.3 pkg - Imperial Yeast Napoleon B64

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

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

Mash Water : 3.88 L
 Sparge Water : 5.24 L
 Boil Time : 60 min
 Total Water : 9.12 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71.7 °C - Strike Temp
 65.6 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 3 days - Primary
 22.2 °C - 13 days - Secondary
 1.1 °C - 1 days - Tertiary

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: 5.37
 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 160 | Mg 17 | Na 8 | SO4 335 | Cl 92