

Tis the Saison v1 - 7.6%

Saison

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.62
 Colour : 18 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.062
 Final Gravity : 1.004

Fermentables (1.53 kg)

892 g - Pale Ale Malt 6.9 EBC (58.4%)
 302 g - Red River Rye Malt 9.3 EBC (19.8%)
 181 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 76 g - CaraCrystal Wheat Malt 118 EBC (5%)
 76 g - Carapils 2.6 EBC (5%)

Hops (29.7 g)

60 min - 4.6 g - Northern Brewer (T90) - 7.8%...
 ^ The Malt Miller (UK) HOP-06-003
 10 min - 4 g - Idaho 7 - 13.1% (11 IBU)
 ^ The Malt Miller (UK) HOP-05-022
 10 min - 3.1 g - Celeia (Styrian Goldings) (T...
 ^ The Malt Miller (UK) HOP-06-004

Hop Stand

10 min hopstand @ 80 °C
 10 min - 11 g - Idaho 7 - 13.1% (6 IBU)
 ^ The Malt Miller (UK) HOP-05-022
 10 min - 7 g - Celeia (Styrian Goldings) (T90...
 ^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.52 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Mangrove Jack's French Saison Ale M29

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.04 L
 Sparge Water : 5.43 L
 Boil Time : 70 min
 Total Water : 9.47 L



18 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (115 min)
 72.1 °C - Strike Temp
 66 °C - 105 min - Temperature
 76 °C - 10 min - Dunk sparge

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 17 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 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5

Mash pH: 5.39

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:

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Recipe Notes

Target: ABV = 7.2 %, IBU = 38, EBC = 24, OG = 1.062, FG = 1.008.

% Fermentable

59% pale ale malt, Rahr (3.0-4.0°L)

20% Red River Rye Malt, TexMalt (5-6°L)

5% Carapils® Malt, Briess (1.5 SRM)

5% Caracrysal® Wheat Malt, Briess (55 SRM)

12% white granulated sugar

Time	Hop		Est. BUs
@ 60 min.	Northern Brewer or Warrior	18	
@ 10 min.	Idaho 7		11
@ 10 min.	Styrian Goldings (Celeia)	2	
@ 0 min.	Idaho 7 whirlpool		6
@ 0 min.	Styrians whirlpool		1