

Saison - 6%

Saison

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.54
 Colour : 24 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.006

Fermentables (1.3 kg)

772 g - Pilsner 3.5 EBC (59.5%)
 ^ The Malt Miller (UK) MAL-00-074
 526 g - Dark Munich Malt 50 EBC (40.5%)
 ^ The Malt Miller (UK) MAL-02-001

Hops (38.5 g)

30 min - 4.9 g - Magnum - 10.7% (20 IBU)
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...
 ^ The Malt Miller (UK) HOP-06-009
 5 min - 16.1 g - Pacifica - 5.5% (9 IBU)

Dry Hops

4 days - 17.5 g - Pacifica - 5.5%

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 - 3.19 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Mangrove Jack's French Saison Ale M29

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

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

Mash Water : 3.89 L
 Sparge Water : 5.24 L
 Boil Time : 60 min
 Total Water : 9.13 L



24 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.28
 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 = 5.6 %, IBU = 28.4, EBC = 22.3, OG = 1.052, FG = 1.010.