

## Wyeast 3711 French Saison - 6.3%

### Saison

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.52  
 Colour : 16 EBC  
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.042  
 Original Gravity : 1.054  
 Total Gravity : 1.057  
 Final Gravity : 1.009

### Fermentables (1.39 kg)

936 g - Pils 3.5 EBC (67.6%)  
 ^ Brouwmaatje (NL) 051.002.4  
 262 g - Swaen Vienna 12 EBC (18.9%)  
 ^ Brouwmaatje (NL)  
 75 g - Aromatic Malt 50 EBC (5.4%)  
 ^ The Malt Miller (UK) MAL-04-000  
 75 g - Biscuit Malt 55 EBC (5.4%)  
 ^ The Malt Miller (UK) MAL-00-024  
 37 g - CaraVienna 50 EBC (2.7%)  
 ^ The Malt Miller (UK) MAL-01-023  
 39 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (14.3 g)

60 min - 6.8 g - First Gold (T90) - 7.5% (24...)  
 ^ The Malt Miller (UK) HOP-04-006  
 10 min - 7.5 g - Tettnang - 4.5% (6 IBU)

### Miscellaneous

Mash - 0.82 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 - 0.51 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.21 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.22 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.6 pkg - Wyeast Labs French Saison 3711

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

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

Mash Water : 4.16 L  
 Sparge Water : 5.05 L  
 Boil Time : 60 min  
 Total Water : 9.21 L



16 EBC

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  
 19 °C - 10 days - Primary  
 22 °C - 4 days - Diacetyl rest  
 19 °C - 28 days - Carbonation  
 19 °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: 5.37

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

Target: ABV = 6.1 %, IBU = 25, OG = 1.056, FG = 1.010.