

Starter Saison - 5%

Saison

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Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.7
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Final Gravity : 1.008

Fermentables (1.18 kg)

945 g - Pilsner 2-Row 3 EBC (80%)
 236 g - Vienna Malt 8 EBC (20%)
 ^ The Malt Miller (UK) MAL-00-014

Hops (30.5 g)

60 min - 5.7 g - Admiral (Whole) - 12% (32 IBU)
 0 min - 12.4 g - Nonsuch (Whole) - 9%
 0 min - 12.4 g - White Grape (Whole) - 3%

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 - 3.14 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 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 : 3.54 L
 Sparge Water : 5.47 L
 Boil Time : 60 min
 Total Water : 9.01 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (30 min)
 73.3 °C - Strike Temp
 67 °C - 30 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 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: 5.4
 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 %, IBU = 35, EBC = 6.5, OG = 1.046, FG = 1.009.