

Waka Dream Saison - 5.1%

Saison

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Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.57
 Colour : 8 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.041
 Total Gravity : 1.044
 Final Gravity : 1.005

Fermentables (1 kg)

773 g - Pilsner 3.5 EBC (77.2%)
 ^ The Malt Miller (UK) MAL-00-074
 140 g - Vienna Malt 7.8 EBC (14%)
 53 g - Chateau Wheat Blanc 4.5 EBC (5.3%)
 35 g - Dark Munich Malt 44 EBC (3.5%)
 42 g - Bottling - Corn Sugar (Dextrose) 0 EBC

Hops (20.7 g)

60 min - 3.2 g - Chinook - 11% (19 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10.5 g - Wakatu (Hallertau Aroma) (W...
 10 min - 7 g - Tangerine Dream - 10% (3 IBU)

Miscellaneous

Mash - 0.78 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.08 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

0.2 pkg - Mangrove Jack's US West Coast Yeast...
 0.2 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 L
 Sparge Water : 5.84 L
 Boil Time : 60 min
 Total Water : 8.84 L



8 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

01 Ale + DR + Conditioning
 21 °C - 14 days - Primary
 21 °C - 14 days - Carbonation
 21 °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 = 4.8 %, IBU = 32, EBC = 7, OG = 1.045, FG = 1.008.

Mashed in at 53C and continuous rise to 80C over 45 minutes