

8 EBC

Double Trouble Raspberry Hibiscus Saison (Sabro) - 7.4%

01 Brouwpunt 5L (60min) (rev 4) Author: Mike Neville / Brü It Yourself

Type: All Grain

IBU : 28 (Tinseth)

BU/GU : 0.45 Colour : 8 EBC Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.039

: 1.062 Original Gravity Final Gravity : 1.006

Fermentables (1.47 kg)

956 g - Pilsner 2-Row 3.9 EBC (65.2%) 224 g - Vienna Malt 6.9 EBC (15.3%)

173 g - Sugar, Table (Sucrose) 2 EBC (11.8%)

113 g - White Wheat Malt 4.7 EBC (7.7%)

Hops (19.1 g)

60 min - 4.7 g - Triumph - 10.7% (25 IBU) 10 min - 7.2 g - Saphir - 2.6% (3 IBU)

4 days - 7.2 g - Sabro (HBC 438) (T90) - 14.8%

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

Mash - 0.8 ml - Lactic Acid 80% 88%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Primary - 1.029 oz - Hibiscus

Primary - 1.286 lb - Raspberry

0.3 pkg - Imperial Yeast Napoleon B64

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

Mash Water : 3.88 L Sparge Water : 5.24 L Boil Time : 60 min

Total Water : 9.12 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

High fermentability 71.7 °C - Strike Temp

65.6 °C - 60 min - Temperature

Fermentation Profile

Ale

20 °C - 3 days - Primary 22.2 °C - 13 days - Secondary

1.1 °C - 1 days - Tertiary

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

Water Profile: Ca 160 | Mg 17 | Na 8 | SO4 335 | Cl 92