

## Saison (20220403) - 6.3%

### Saison

Author: Miðgarð Brewhouse

Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.55  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.048  
 Total Gravity : 1.051  
 Final Gravity : 1.003

### Fermentables (1.23 kg)

781 g - Finest Pale Ale Golden Promise 5.5 EB...  
 ^ The Malt Miller (UK) MAL-00-058  
 254 g - Torrified Wheat 3.9 EBC (20.7%)  
 ^ The Malt Miller (UK) MAL-03-006  
 122 g - Dextrin Malt 3 EBC (9.9%)  
 61 g - CaraGold 12 EBC (5%)  
 ^ The Malt Miller (UK) MAL-01-000  
 12 g - Crystal T50 140 EBC (1%)  
 ^ The Malt Miller (UK) MAL-01-034  
 41 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (19.8 g)

60 min - 0.2 g - East Kent Goldings - 5.4% (1...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
 15 min - 3 g - Chinook (T90) - 10.6% (9 IBU)  
 5 min - 6 g - Loral - 11.5% (10 IBU)  
 5 min - 4 g - Chinook (T90) - 10.6% (6 IBU)

### Hop Stand

20 min hopstand @ 75 °C  
 20 min 75 °C - 6.6 g - Loral - 11.5% (4 IBU)

### Miscellaneous

Mash - 0.78 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.48 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.16 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 - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 5 min - Boil - 1.461 g - Grains of paradise

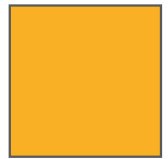
### Yeast

0.4 pkg - Fermentis Safale Belgian-Saison BE-134

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

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

Mash Water : 2.93 L  
 Sparge Water : 5.89 L  
 Boil Time : 60 min  
 Total Water : 8.82 L



10 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  
 22 °C - 10 days - Primary  
 27 °C - 4 days - Diacetyl rest  
 22 °C - 14 days - Carbonation  
 22 °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: 5.39  
 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:

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## Recipe Notes

Target: OG = 1.048.

Pitch 4 grams of yeast @ 26 C.