

# 74 Sommerfest Saison

Saison (25 B)

**Type:** All Grain  
**Batch Size:** 36,00 l  
**Boil Size:** 32,00 l  
**Boil Time:** 70 min  
**End of Boil Vol:** 29,08 l  
**Final Bottling Vol:** 34,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 18 Jun 2018  
**Brewer:** TuneBrygget  
**Asst Brewer:**  
**Equipment:** Grainfather  
**Efficiency:** 85,00 %  
**Est Mash Efficiency:** 90,9 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
6,80 kg	Pale Ale (5,0 EBC)	Grain	1	75,1 %
1,70 kg	Mais, Flaked (2,6 EBC)	Grain	2	18,8 %
0,20 kg	Havre, Flaked (2,0 EBC)	Grain	3	2,2 %
0,20 kg	Hvete (4,5 EBC)	Grain	4	2,2 %
0,15 kg	Caramunich III (Weyermann) (139,9 EBC)	Grain	5	1,7 %
40,00 g	Mt. Hood [6,00 %] - Boil 70,0 min	Hop	6	13,0 IBUs
20,00 g	Simcoe [13,00 %] - Boil 55,0 min	Hop	7	13,3 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	8	-
155,00 g	Cascade [5,50 %] - Boil 5,0 min	Hop	9	8,9 IBUs
115,00 g	Cascade [5,50 %] - Boil 1,0 min	Hop	10	1,4 IBUs
1,0 pkg	Abbey Ale (White Labs #WLP530) [35,49 ml]	Yeast	11	-
235,00 g	Cascade [5,50 %] - Dry Hop 10,0 Days	Hop	12	0,0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,062 SG  
**Est Final Gravity:** 1,011 SG  
**Estimated Alcohol by Vol:** 6,7 %  
**Bitterness:** 36,6 IBUs  
**Est Color:** 10,8 EBC

**Measured Original Gravity:** 1,046 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 4,7 %  
**Calories:** 427,1 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 17,46 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,69  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 9,05 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 30,60 l of water at 72,0 C	65,6 C	75 min

**Sparge:** Fly sparge with 17,46 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 199,99 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 199,99 g Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 111,33 g Corn Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

Notes

*Created with BeerSmith*