

Saison - 8.3%

Saison

Author: TuneBrygget

Type: All Grain

IBU: 48 (Tinseth)

Color: 11 EBC

Carbonation: 3 CO₂-vol

Pre-Boil Gravity: 1.058

Original Gravity: 1.073

Final Gravity: 1.013

Fermentables

3.4 kg - Mash - Pale Ale 5 EBC

3.4 kg - Mash - Pilsen 3 EBC

1.7 kg - Mash - Maize, Flaked 3.9 EBC

0.2 kg - Oats, Flaked 2.8 EBC

0.2 kg - Wheat 4 EBC

0.15 kg - Caramunich III 140 EBC

Hops

70 min - Boil - 35 g - Mt. Hood - 6%

55 min - Boil - 20 g - Simcoe - 13%

5 min - Boil - 155 g - Cascade - 7%

1 min - Boil - 115 g - Cascade - 7%

10 days - Dry Hop - 235 g - Cascade - 7%

Miscellaneous

Mash - 5 g - Epsom Salt (MgSO₄)

Mash - 6 g - Gypsum (CaSO₄)

Mash - 8 ml - Lactic Acid

5 min - Boil - 10 g - Gjærnering

Yeast

1 pkg - White Labs Abbey Ale WLP530

GrainFather TuneBrygget

Batch Size: 35 L

Boil Size: 46.69 L

Boil Time: 90 min

Mash Water: 23 L

Sparge Water: 17 L

Top-Up Water: 13.93 L

Efficiency: 94.8%

Mash Efficiency: 96.2%

Mash Profile

High fermentability plus mash out

63 °C - 50 min - Hovedmesk

68 °C - 25 min - Hovedmesk

73 °C - 15 min - Hovedmesk

78 °C - 10 min - Utmesk

Fermentation Profile

Ale

21 °C - 5 days - Primary

23 °C - 9 days - Primary

4 °C - 2 days - Cold Crash

25 °C - 7 days - Carbonation

15 °C - 21 days - Conditioning

Water Profile

Ca 54 Mg 19 Na 36 Cl 18 SO 148

SO/Cl ratio: 8.2

Mash pH: 5.42

Measurements

Mash PH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Notes: