

#112 Birke Saison

Saison (16 C)

Type: All Grain
Batch Size: 39,00 l
Boil Size: 47,21 l
Boil Time: 90 min
End of Boil Vol: 42,71 l
Final Bottling Vol: 37,00 l
Fermentation: Ale, Single Stage

Date: 09 Apr 2017
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: 50L gryde
Efficiency: 80,00 %
Est Mash Efficiency: 84,1 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	52,2 %
2,50 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	21,7 %
1,00 kg	Barley, Flaked (3,3 EBC)	Grain	3	8,7 %
1,00 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	8,7 %
0,40 kg	Extra Special (Briess) (256,1 EBC)	Grain	5	3,5 %
0,60 kg	Birkesaft (1,0 EBC)	Sugar	6	5,2 %
13,00 g	Target [12,17 %] - Boil 60,0 min	Hop	7	8,0 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
150,00 g	Prima Donna [5,00 %] - Boil 10,0 min	Hop	9	13,7 IBUs
2,0 pkg	Danstar Belgian Saison Ale Yeast (Lallemand...)	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,071 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 8,2 %
Bitterness: 21,7 IBUs
Est Color: 24,9 EBC

Measured Original Gravity: 1,069 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,8 %
Calories: 652,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 29,70 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,52
Measured Mash PH: 5,20

Total Grain Weight: 11,50 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 30,43 l of water at 73,1 C	67,0 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 29,70 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: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54
PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Mæsket på 100% birkesaft. OG 1005
46,5 l birkesaft, svarer til ca 600g sukker.

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