

#142 Bergamotte Saison

Saison (16 C)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 18 Jan 2020
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	67,0 %
1,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	22,3 %
0,28 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	6,2 %
0,20 kg	Honey Malt (49,3 EBC)	Grain	4	4,5 %
7,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	5	10,8 IBUs
8,00 g	Chinook [13,00 %] - Boil 15,0 min	Hop	6	6,1 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
50,00 g	Hersbrucker [2,80 %] - Boil 10,0 min	Hop	8	6,0 IBUs
3,00 Items	Bengalsk Peber (Boil 10,0 mins)	Spice	9	-
3,00 Items	Bergamotte citron (Boil 10,0 mins)	Spice	10	-
1,0 pkg	Belle Saison (Lallemand/Danstar #-)	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 23,0 IBUs
Est Color: 14,0 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,6 %
Calories: 494,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 15,64 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,62
Measured Mash PH: 5,20

Total Grain Weight: 4,48 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
Saccharification	Add 12,88 l of water at 70,0 C	64,4 C	75 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 15,64 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

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

8L osmosevand

Citroner skæres i stykker og kommes i en humlesok der kommer med over i gærtanken.

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