

# #153 Jappes 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:** 20 Mar 2021  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:** Henrik Jappe  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

### Ingredients

Amt	Name	Type	#	%/IBU
3,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	77,6 %
0,50 kg	Wheat, Torrified (3,3 EBC)	Grain	2	11,1 %
0,20 kg	Caramel Rye (Weyermann) (69,0 EBC)	Grain	3	4,4 %
0,20 kg	Carared (39,4 EBC)	Grain	4	4,4 %
0,11 kg	Honey Malt (49,3 EBC)	Grain	5	2,4 %
7,00 g	Target [12,17 %] - Boil 60,0 min	Hop	6	10,2 IBUs
35,00 g	Brewers Gold [6,20 %] - Boil 10,0 min	Hop	7	10,3 IBUs
10,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	8	-
5,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	9	-
1,0 pkg	Belle Saison (Lallemand/Danstar #-)	Yeast	10	-

### Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,052 SG  
**Est Final Gravity:** 1,009 SG  
**Estimated Alcohol by Vol:** 5,7 %  
**Bitterness:** 20,5 IBUs  
**Est Color:** 13,3 EBC

**Measured Original Gravity:** 1,051 SG  
**Measured Final Gravity:** 1,005 SG  
**Actual Alcohol by Vol:** 6,0 %  
**Calories:** 468,3 kcal/l

### Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Light Body  
**Sparge Water:** 15,59 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,65  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 4,51 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 12,96 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 15,59 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  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Keg with 12,54 PSI  
**Carbonation (from Meas Vol):** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

Notes

*Created with BeerSmith*