

#78 Saison 1

Saison (16 C)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 26,63 l
Boil Time: 90 min
End of Boil Vol: 22,88 l
Final Bottling Vol: 22,00 l
Fermentation: Ale, Single Stage

Date: 27 Mar 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer: Erik Guldberg
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	72,3 %
0,50 kg	Rye Malt (Weyermann) (5,9 EBC)	Grain	2	12,0 %
0,15 kg	Caramel/Crystal Malt - 80L (157,6 EBC)	Grain	3	3,6 %
0,50 kg	Cane (Beet) Sugar (0,0 EBC)	Sugar	4	12,0 %
5,00 g	Target [12,64 %] - Boil 60,0 min	Hop	5	7,1 IBUs
100,00 g	Prima Donna 2013 [5,00 %] - Boil 10,0 min	Hop	6	20,4 IBUs
1,0 pkg	Danstar Belgian Saison Ale Yeast (Lallemand #)	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,004 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 27,5 IBUs
Est Color: 12,8 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,0 %
Calories: 523,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 20,77 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,15 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 11,52 l of water at 72,0 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 20,77 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

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