

#99 Sæson Saison

Saison (16 C)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,30 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 23 Jun 2016
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
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	Optic Malt (5,2 EBC)	Grain	1	64,7 %
0,64 kg	Caramel/Crystal Malt - 80L (157,6 EBC)	Grain	2	13,8 %
0,50 kg	Barley, Flaked (3,3 EBC)	Grain	3	10,8 %
0,15 kg	Carared (Weyermann) (47,3 EBC)	Grain	4	3,2 %
0,15 kg	Honey Malt (49,3 EBC)	Grain	5	3,2 %
0,20 kg	Honey (2,0 EBC)	Sugar	6	4,3 %
6,00 g	Target [12,17 %] - Boil 60,0 min	Hop	7	8,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
5,00 g	Bengalsk Peber (Boil 10,0 mins)	Spice	9	-
100,00 g	Hersbrucker [1,70 %] - Boil 5,0 min	Hop	10	3,9 IBUs
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: 1,058 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 12,3 IBUs
Est Color: 29,0 EBC

Measured Original Gravity: 1,049 SG
Measured Final Gravity: 1,006 SG
Actual Alcohol by Vol: 5,6 %
Calories: 450,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 13,75 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,64 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 16,00 l of water at 71,7 C	67,0 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 13,75 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

21L R/O-vand

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