

35_Saisons_35L

Saison (16 C)

Type: All Grain
Batch Size: 35.00 l
Boil Size: 40.52 l
Boil Time: 80 min
End of Boil Vol: 36.40 l
Final Bottling Vol: 35.00 l
Fermentation: Ale, Two Stage

Date: 02 Apr 2013
Brewer: MartinsK
Asst Brewer:
Equipment: 35L
Efficiency: 80.00 %
Est Mash Efficiency: 80.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|--|--------|----|-----------|
| 6.00 kg | 1_Pilzenes (Lietuva) (4.0 EBC) | Grain | 1 | 78.9 % |
| 1.00 kg | Vienna Malt (9.0 EBC) | Grain | 2 | 13.2 % |
| 0.60 kg | 4_Kviešu iesals (4.4 EBC) | Grain | 3 | 7.9 % |
| 25.00 g | Northdown [8.50 %] - Boil 70.0 min | Hop | 4 | 16.4 IBUs |
| 20.00 g | Northdown [8.50 %] - Boil 20.0 min | Hop | 5 | 7.7 IBUs |
| 2.00 tsp | Irish Moss (Boil 10.0 mins) | Fining | 6 | - |
| 35.00 g | Hallertauer Hersbrucker [4.00 %] - Boil 10.0 min | Hop | 7 | 3.8 IBUs |
| 50.00 g | Orange Peel, Sweet (Boil 5.0 mins) | Spice | 8 | - |
| 20.00 g | Coriander Seed (Boil 5.0 mins) | Spice | 9 | - |
| 1.0 pkg | Belgian Saison I Ale (White Labs #WLP565) [35.49 ml] | Yeast | 10 | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 27.8 IBUs
Est Color: 8.0 EBC

Measured Original Gravity: 1.054 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 5.8 %
Calories: 504.1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 28.31 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7.60 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 19.82 l of water at 73.5 C | 67.0 C | 60 min |
| Mash Out | Heat to 75.6 C over 10 min | 75.6 C | 10 min |

Sparge: Fly sparge with 28.31 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: Bottle
Pressure/Weight: 205.87 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 205.87 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

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