

Outdoor Season

Saison (25 B)

Type: All Grain
Batch Size: 20.00 l
Boil Size: 28.92 l
Boil Time: 90 min
End of Boil Vol: 22.92 l
Final Bottling Vol: 19.00 l
Fermentation: Ale, Single Stage

Date: 24 Mar 2020
Brewer: Dutch Courage
Asst Brewer:
Equipment: Bulldog Brewer
Efficiency: 70.00 %
Est Mash Efficiency: 77.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4.00 kg	Pilsner (2 Row) Ger (3.9 EBC)	Grain	1	68.4 %
0.75 kg	Vienna Malt (6.9 EBC)	Grain	2	12.8 %
0.60 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	10.3 %
0.25 kg	Gambrinus Honey Malt (60.0 EBC)	Grain	4	4.3 %
0.25 kg	Candi Sugar, Dark (541.8 EBC)	Sugar	5	4.3 %
30.00 g	Bobek (Styrian Golding B) [5.25 %] - Boil 60.0 min	Hop	6	18.3 IBUs
10.00 g	Goldings, East Kent [5.00 %] - Boil 15.0 min	Hop	7	2.9 IBUs
7.00 g	Goldings, East Kent [5.00 %] - Boil 5.0 min	Hop	8	0.8 IBUs
1.0 pkg	French Saison Ale (Mangrove Jack's #M29)	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.064 SG
Est Final Gravity: 1.006 SG
Estimated Alcohol by Vol: 7.7 %
Bitterness: 21.9 IBUs
Est Color: 32.7 EBC

Measured Original Gravity: 1.059 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 7.1 %
Calories: 546.2 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 12.89 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 5.85 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
Mash In	Add 21.64 l of water at 74.2 C	67.0 C	75 min

Sparge: Fly sparge with 12.89 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 165.15 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 3.0
Carbonation Est: Bottle with 165.15 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 2.61 g Corn Sugar
Age for: 30.00 days

Storage Temperature: 18.3 C

Notes