

# 206 Saison (1 af 2)

Saison (10 D)

**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, Two Stage

**Date:** 09 Mar 2025  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Pilsner Malt (3,0 EBC)	Grain	1	80,0 %	2,61 L
1,00 kg	Wheat (6,0 EBC)	Grain	2	20,0 %	0,65 L
20,00 g	Magnum [12,00 %] - Boil 60,0 min	Hop	3	29,5 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	4	-	-
1,0 pkg	Farmhouse Hybrid (LalBrew #)	Yeast	5	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,061 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 6,2 %  
**Bitterness:** 29,5 IBUs  
**Est Color:** 7,4 EBC

**Measured Original Gravity:** 1,052 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 5,5 %  
**Calories:** 484,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 9,04 L  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,72  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 5,00 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20,00 L of water at 69,1 C	65,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	20 min

**Sparge:** Fly sparge with 9,04 L water at 77,0 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:** 100,62 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 100,62 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 123,10 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

40% RO vand

LalBrew Farmhouse Hybrid Saison-Style:  
 Gæringstemperatur: 20-30°C

Attenuation: Høj (forgæringsgrad)  
Alkoholtolerance: Op til 13%  
Flokkulering: Lav (bundfældningsevne)

Ventede på afkøling

Ca. 22L i 30 plastspand i gærkab ved 22 grader.

Gær tilsat direkte.

13/4:  
5G7L  
1x 19L fad  
8 x 0,5L flaske

*Created with BeerSmith*