Batch #40 - 15. mar 2026

Brewfather
www.brewfather.app

234 Saison til fadlagering med brett (V1) - 100%

Saison
Forfatter: MortenBryg

Type: All Grain

IBU	: 36 (Tinseth)
BU/GU	: 0.51
Farve	: 9 EBC
Karbonering	: 2.4 CO2-vol
Vægtfylde før kogning	: 1.055
Original Gravity	: 1.071
Final Gravity	: 1.004

Forgærbare ingredienser (13 kg)
11 kg - Pilsner 2-Row 3.9 EBC (84.6%)
1 kg - Cane (Beet) Sugar 0 EBC (7.7%)
1 kg - Wheat Malt 3.9 EBC (7.7%)

Humle (140 g)
60 min - 40 g - Hallertau Magnum - 12.8% (29 IBU)
25 min - 100 g - East Kent Goldings (EKG) Havehumle - 2% (8 IBU)
^ Havehumle

Diverse
15 min - Kog - 1 stk. - Protafloc

Gær
1 pk - White Labs Belgian Saison I Ale WLP565
1 pk - Fermentis SafBrew Brett BR-8

BrewZilla 65L Gen4
Batchmængde	: 42 L
Kogemængde	: 51.5 L
Vol. efter kogning	: 45 L
Mæskevand	: 41.9 L
Spargevand	: 19.54 L
Spargevand temper.	: 80 °C
Kogetid	: 60 min
Total vand	: 61.44 L

Bryghus effektivitet: 70%
Mæskeeffektivitet: 72%


9 EBC

Mæskeprofil
High fermentability
70.2 °C - Striketemperatur
65 °C - 60 min - Temperatur
78 °C - 15 min - Temperatur

Gæringsprofil
Ale
20 °C - 14 dage - Primær

Målinger
Mæsk pH:

Kogevolumen:

Vægtfylde før kogning:

Volumen efter kogning:

Original Gravity: 1070.000

Gæringsbeholder efterfyldning:

Gæringsbeholder volumen: 44

Final Gravity:

Volumen til tapning:

Opskriftsnoter
Eftergæres på 30L Ærø fad med Brett

Classic Saison yeast from Wallonia. It produces earthy, peppery, and spicy notes. Slightly sweet. With high gravity saisons, brewers may wish to dry the beer with an alternate yeast added after 75% fermentation.
Attenuation: 65-75%
Flocculation: Medium
Optimum Fermentation Temperature: 20-24C
Alcohol Tolerance: Medium

Når Saison gæren er færdig overføres til Ærø fad (efter kraftig rengøring) og den rehydrerede BR-8 tilsættes.

Batch #40 - 15. mar 2026

Brewfather
www.brewfather.app

Opskriftsnoter

Pitching rate: typically 5-10 g/hl (For use in primary fermentation dose at a rate of 50 g/hl with a co-inoculation using a maltotriose positive yeast)
Optimal Fermentation Temperature: 15-25°C (59-77°F)
Rehydration: SafBrewTM BR-8 should not be rehydrated directly in the beer. Sprinkle the yeast in minimum 10 times its weight of sterile water at a temperature of 25°C to 29°C (77°F to 84.2°F). Leave to rest 15 to 30 minutes. Gently stir until obtaining a yeast cream before pitching in beer. Do not use in refermentation when primary fermentation is performed with a maltotriose negative yeast due to the residual amount of maltotriose at the end of the fermentation.
Carbonation will be achieved in 1 to 3 months of maturation (carbonation at lower end temperatures (e.g. 15°C / 59°F) can take over 3 months). See technical sheet for further details.

Batch notater

Ca. 44L i gærskab ved 20 grader luft.

Batch log

15. marts 2026	Bryg dato
15. marts 2026	Gæring start
15. marts 2026 15:19	Status: Brygning
15. marts 2026 15:19	Status: Gæring
29. marts 2026	Tappedato