

# Skölrecept Saison (maj 2019)

Saison (25 B)

**Type:** All Grain  
**Batch Size:** 22,00 l  
**Boil Size:** 27,30 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 25,00 l  
**Final Bottling Vol:** 20,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 02 Jan 2019  
**Brewer:** Fritte  
**Asst Brewer:**  
**Equipment:** Grainfather 22l  
**Efficiency:** 66,00 %  
**Est Mash Efficiency:** 72,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

| Amt     | Name                                     | Type  | # | %/IBU     |
|---------|--|-------|---|-----------|
| 5,50 kg | Pale Ale Malt Balder (5,9 EBC)           | Grain | 1 | 91,7 %    |
| 0,50 kg | Caravienne Malt (43,3 EBC)               | Grain | 2 | 8,3 %     |
| 20,00 g | Mistral [5,60 %] - Boil 60,0 min         | Hop   | 3 | 12,5 IBUs |
| 30,00 g | Mistral [5,60 %] - Boil 15,0 min         | Hop   | 4 | 9,3 IBUs  |
| 1,0 pkg | French Saison Ale (Mangrove Jack's #M29) | Yeast | 5 | -         |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,050 SG  
**Est Final Gravity:** 1,005 SG  
**Estimated Alcohol by Vol:** 5,9 %  
**Bitterness:** 21,8 IBUs  
**Est Color:** 13,8 EBC

**Measured Original Gravity:** 1,046 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 4,7 %  
**Calories:** 427,1 kcal/l

## Mash Profile

**Mash Name:** Grainfather 66C  
**Sparge Water:** 12,61 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,64  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 6,00 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 |
|-----------|--|------------------|-----------|
| 66C       | Add 19,70 l of water and heat to 66,0 C over 0 min | 66,0 C           | 60 min    |
| Mash Step | Heat to 75,0 C over 4 min                          | 75,0 C           | 10 min    |

**Sparge:** Fly sparge with 12,61 l water at 75,6 C

**Mash Notes:**

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 117,64 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Bottle with 117,64 g Corn Sugar  
**Age for:** 20,00 days  
**Storage Temperature:** 18,0 C

## Notes

Created with [BeerSmith](#)