

Gårdsøl - 8.4%

Saison

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Type: All Grain

IBU : 34 (Tinseth)
Color : 11 EBC
Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.083
Post-Boil Gravity: 1.102
Original Gravity : 1.073
Final Gravity : 1.012

Fermentables (9.35 kg)

3.4 kg - Mash - Pale Ale 5 EBC (36.4%)
3.4 kg - Mash - Pilsen 3 EBC (36.4%)
1.7 kg - Mash - Maize, Flaked 3.9 EBC (18.2%)
300 g - Sugar, Table (Sucrose) 2 EBC (3.2%)
200 g - Oats, Flaked 2.8 EBC (2.1%)
200 g - Wheat 4 EBC (2.1%)
150 g - Caramunich III 140 EBC (1.6%)

Hops (560 g)

70 min - 35 g - Mt. Hood - 6% (11 IBU)
55 min - 20 g - Simcoe - 13% (13 IBU)
5 min - 155 g - Cascade - 5.3% (9 IBU)
1 min - 115 g - Cascade - 5.3% (1 IBU)

Dry Hops

10 days - 235 g - Cascade - 5.3%

Miscellaneous

Mash - 5 g - Epsom Salt (MgSO4)
Mash - 6 g - Gypsum (CaSO4)
Mash - 8 ml - Lactic Acid 80%
5 min - Boil - 10 g - Gjærnæring
Secondary - 11 g - Ascorbic Acid (Askorbinsyre)

Yeast

1 pkg - White Labs Abbey Ale WLP530

GrainFather TuneBrygget

Batch Size : 36 L
Boil Size : 32.1 L
Post-Boil V.: 27.6 L
Fermenter Top-Up: 10 L

Mash Water : 23 L
Sparge Water: 15.06 L
Boil Time : 90 min
Total Water : 38.06 L

Brewhouse Efficiency: 93.7%
Mash Efficiency : 95%

Mash Profile

High fermentability plus mash out
63 °C - 50 min - Hovedmesk
68 °C - 25 min - Hovedmesk
73 °C - 15 min - Hovedmesk
78 °C - 10 min - Utmesk

Fermentation Profile

Ale
21 °C - 5 days - Primary
23 °C - 9 days - Primary
4 °C - 2 days - Cold Crash
25 °C - 7 days - Carbonation
15 °C - 21 days - Conditioning

Water Profile

TuneBrygget Vannprofil (Style - Saison)
Ca 54 Mg 19 Na 36 Cl 18 SO 148

SO/Cl ratio: 8.2
Mash pH : 5.42

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



11 EBC