

#22 Gooseberry Saison

Saison (16 C)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 29.04 l
Boil Time: 60 min
End of Boil Vol: 26.04 l
Final Bottling Vol: 22.50 l
Fermentation: Saison, three stage

Date: 03 Sep 2016
Brewer: WTHY
Asst Brewer:
Equipment: WTHY BIAB
Efficiency: 70.00 %
Est Mash Efficiency: 76.1 %
Taste Rating: 30.0
Taste Notes:



Ingredients

Amt	Name	Type	#	%/IBU
2.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	1	-
0.60 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	2	-
4.000 kg	Pilsner (2 Row) UK (3.0 EBC)	Grain	3	68.5 %
1.000 kg	Munich Malt (25.0 EBC)	Grain	4	17.1 %
0.200 kg	Wheat Malt - Dingemans (3.0 EBC)	Grain	5	3.4 %
0.150 kg	Caramunich Type II Malt - Weyerman...	Grain	6	2.6 %
0.150 kg	Special B Malt - Dingemans (300.0 E...	Grain	7	2.6 %
24.00 g	Hallertau Magnum [9.90 %] - Boil 60....	Hop	8	22.2 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	9	-
20.00 g	Nelson Sauvin [10.90 %] - Boil 5.0 min	Hop	10	4.5 IBUs
0.340 kg	Honey [Boil for 5 min](2.0 EBC)	Sugar	11	5.8 %
1.0 pkg	Belgian Saison (The Malt Miller #WCS)	Yeast	12	-
0.50 ml	NBS Clarity (Primary 0.0 days)	Fining	13	-
1.50 lb	Gooseberries (Secondary 7.0 days)	Flavor	14	-
35.00 g	Nelson Sauvin [10.90 %] - Dry Hop 7...	Hop	15	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 5.8 %
Bitterness: 26.7 IBUs
Est Color: 20.7 EBC

Measured Original Gravity: 1.052 SG
Measured Final Gravity: 1.004 SG
Actual Alcohol by Vol: 6.3 %
Calories: 476.7 kcal/l

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: -0.00 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.57
Measured Mash PH: 5.20

Total Grain Weight: 5.840 kg
Grain Temperature: 15.0 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
Saccharification	Add 25.40 l of water at 71.4 C	65.0 C	60 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 146.24 g

Keg/Bottling Temperature:
21.1 C

Fermentation: Saison, three stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 146.24 g Honey

Age for: 14.00 days

Storage Temperature: 10.0 C

Notes

33L in total, 26 for the mash & sparged with the remainder

18C for first three days, ending at SG 1.032

24C for one day

27C for one day, ending at SG 1.015

30C for remainder. SG 1.008 on day 7.

1.006 on day 9. 35g Nelson Sauvignon hops & 560g gooseberries added.

1.004 on day 11

1.004 on day 12. Cold crash @ 4C started.

Created with [BeerSmith](#)