

BX15 - Carlotta Saison

"BEER WITH GRITS"

Saison

1 Basic information

	Style Range	Target	Expected
ABV:	3.50 - 5.00%	4.5%	(4.65%) 4.50%
Bitterness:	20.0 - 35.0	21.0	19.6
Colour:	10 - 28	7	7
Original Gravity :	1.048 - 1.065	1.040	1.040
Final Gravity :	1.002 - 1.008	1.006	(1.005) 1.006
BU/GU :	0.49	0.52	0.49

- Brew Size: **10L**
- Sparge Water: **10.0L**
- Boil time: **60min**

Notes: From <https://www.brewersfriend.com/homebrew/recipe/view/636815/carlotta-saison>

2 Yeast

1 Packet (10.1g) of **Belgian Saison II WLP566** giving 85-85% attenuation. Aiming for 85% attenuation.

Starter: 0.5L with 57g DME for 1.040. Expected rate: 1.10M/ml/P. Target rate: 1.00M/ml/P.

2.1 Fermentation Rests

- pitch at 24C until the fermentation ends

3 Water Treatments

3.1 Ion Balances

	Ca	Mg	Na	K	Chl	Sul	Alk
Mike Water	11.1	1.77	7.65	0	10.2	33.7	14
Strong Ale, Amber (P&K)	75	0	0	0	100	75	80
Expected 1	74.9	12.4	22.9	0.0	100.1	75.1	79.9

3.2 Salt Additions

Salt	Total mass 1 (g) (Mash/Boil)
Magnesium Chloride	0.89 (0.59/ 0.30)
Calcium Sulphate	0.74 (0.49/ 0.25)
Calcium Hydroxide	0.24 (0.16/ 0.08)
Sodium Bicarbonate	0.56 (0.37/ 0.19)
Calcium Chloride	1.22 (0.81/ 0.42)

4 Malt

Maris Otter (Crisp)	725g	33.2%
Grits (corn)	452g	20.7%
Wheat, Flaked	181g	8.3%
Pilsen (BestMalz)	725g	33.2%
Oat Hulls	103g	4.7%
Total Grain Mass:	2.187kg	

5 Rests

Initial strike: **6.6L @ 76.0°C** (Ratio 3:1)
Default 60 min @65°C

6 Bittering Hops

Saaz **15g** for 60 mins
Kent Golding **15g** for 10 mins

7 Volumes

Post-Mash Volume: 3.9L + Required Sparge Volume: 10.0L = Required Pre-Kettle Volume: 13.9L
Post-Kettle Volume: 10.0L + Fermentor Top-up Volume: 0.0L = Fermentor Volume: 10.0L
Final Beer Volume: 9.8L

8 Miscellaneous

Name	Quantity	Where/When
Campden	0.5 Tablet	Water
Yeast Nutrient	0.25 tsp	End of boil
Protafloc	0.25 tsp	End of boil

9 Priming Sugar

Size	Table	Corn	DME
Batch	88g	97g	130g
330ml	2.9g	3.2g	4.3g
568ml	5.0g	5.5g	7.4g
750ml	6.6g	7.3g	9.7g

Calories: **209kCal/pint**

Keg Pressure: **33psi**