

(2024.Q1.3) Lady Ploughshare Saison



Saison

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	90 mins	72%	22.80 L	13.54 L
OG (SG)	FG (SG)	IBU	Colour (SRM)	ABV	
1.054	1.004	25.6	6.6	6.57%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	SRM
Bohemian Pilsner Supplier: Weyermann	4.70 kg (74%)	Mash	38.0	1.8
Rye Malt Supplier: Weyermann	1.20 kg (19%)	Mash	29.0	3.0
Caramunich III Supplier: Weyermann	0.26 kg (4%)	Mash	36.8	71.2
Rice Hulls Supplier: Generic	0.20 kg (3%)	Mash	0.0	0.0

Mash Steps

	Temp	Time
Mash In	66 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Magnum (IBU: 16.5)	13.00 g (28%)	Pellet	Boil	60 min	12
Tettnang (IBU: 9.1)	33.00 g (72%)	Pellet	Boil	10 min	4.5

Yeast

	Amount	Attenuation
Belle Saison	1.5 packets	90 %

Extras

	Amount	Usage	Time
Amylase Enzyme	2 g	Mash	0 min
Fermax Yeast Nutrient	3 g	Mash	0 min
Hot pepper	2.5 g	Boil	5 min

Fermentation Steps

	Temp	Time
Fermentation 1	18 °C	10 days

Notes