



Brew Sheet

Date 21/11/22  
Target OG 1.032

Brew SAISON  
Target ABV

Gyle 22190  
FV 2

Malt	Quantity (kg)	Supplier	Batch
EXTRA PALE	25	CRISP	5525905
GERMAN PILSNER	25	CRISP	5525850
WHEAT	25	CRISP	5524478
SAVER	2	WEYERMANN	X 224

MALT

Liquor pH  
Mash liquor temp (°C)  
Mash liquor quantity (l) 299 inc foundation  
Mash in time 1015

Lactic Acid (l)  
Calcium Chloride (g)  
Gypsum (g)  
AMS (l) 0.2 x

Epsom - 0.15kg Hex  
Salt - 0.04kg AlSi

Mash step Temp (°C) Time (mins) pH

Acid Rest

Protein Rest

β-amylase

67.5 65

α-amylase

Mash out

Sparge pH  
Run off start time  
Sparge liquor quantity (l) 525

Sparge temp (°C)  
First runnings SG

Copper up SG  
Copper up time  
Boil length

Copper up volume (l)  
Copper up pH  
Boil start time 1300

Boil addition	Quantity (kg or l)	AA%	Time	Batch
<del>Antifoam</del> Antifoam	0.02		Copper Up.	6385
Yeast Aid	0.2		15	W0913308
Pro granules	25g		15	7115
Orange Peel	500g		Flameout	GEB
Coriander Seed	200g		Flame out	J1
Saaz	500g		WP	GEB
Golding	1kg		WP	GWR1 & 403-1000
Pilgrim	1kg		WP	T90 21127

BOIL

ew Sheet

Whirlpool length *N/A.*

Whirlpool stand time *20*

Collection volume (l) *523*

OG *1.030*

Efficiency (l°/kg)

Yeast strain *M29 15701*

Yeast amount *6x 600ml 48h cultures.*

Yeast source

Setting temp (°C) *25°C*

Pitching temp (°C) *22°C*

Date	Temp (°C)	SG	Note
------	-----------	----	------

# FERMENT

Date	Hops	Quantity (kg)	Batch	Note
------	------	---------------	-------	------

# DRY HOP

Date	Format	Number	FG	Note
------	--------	--------	----	------

# RACKING

# NOTES