

# Lemongrass

## Saison

### Lemongrass, 15 liter

### 'Miss Saison' - Austmann

2.45 kg	Pilsner (2 Row), Ger	3.9 EBC
650.0 g	Wheat Malt, Ger	3.9 EBC
250.0 g	Munich Malt	17.7 EBC
10.0 g	Zeus [14.0%]	Boil 60 min
0.25 tsp	Irish Moss	Boil 10 min
5.0 g	Fuggles [4.5%]	Boil 0 min
5.0 g	Cascade [5.5%]	Boil 0 min
30.00 g	Lemongrass	Boil 0 min
1 pkgs	Lallemand Belle Saison (Lallemand #Saison)	

Style: Saison (16C)  
Batch Size: 15.00 l  
Boil Size: 23.68 l  
Mash: 62-64 °C @ 60 min  
Boil Time: 90 min  
OG: 1.052  
FG: 1.002  
ABV: 4.8 %  
Color: 7.8 EBC  
Bitterness: 22.8 IBUs



Equipment: Electric BIAB (15L - Steel) - BIAB - Morten  
Mash Profile: Temp Mash, 2 Step, Medium Body  
Fermentation: Ale, One Stage

## Gjæringslogg

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24.06.15 @ 20:00

- Tapping på flaske

- FG @ 1.002

- ABV: 6,6%

23.06.15 @ 21:00

- Tilsatt 100gr Lemongrass Thé

21.06.15 @ 18:30

- ColdCrash STC-1000+ prog5

- sp0: -2.0C @ 6t

- sp1: -2.0C @ 1t

- sp2: +0.5C @ 36t

- sp3: +1.0C @ 0t

21.06.15 @ 17:30

- SG @ 1.002

- Beregnet ABV: 6,6%

19.06.15 @ 19:00

- Diacetylrest @ 24C

10.06.15 @ 23:00

- Temperaturendring @ 22C

02.06.15 @ 17:30

- Ombygging av FermentChamber1

30.05.15 @ 13:30

- Gjæringsforløp START

- OG: 1.052

- Oksygenering: Ristet @ 5 min

- Pitch @ 21C, Belle Saison

- Temp @ 21C

30.05.15 @ 09:30

- Rehydrering: Belle Saison, Lallemand

30.05.15 @ 09:00

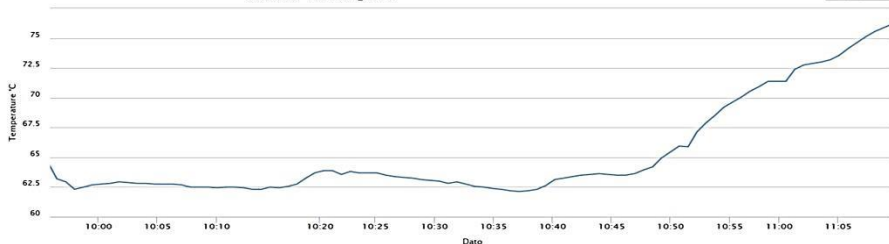
- Bryggstart: Saison

- Lemongrass, Miss Saison, 15L

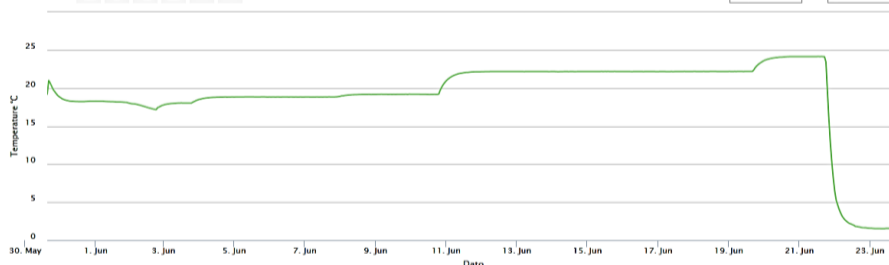
- Saison: Logg START

Saison - Lemongrass

May 30, 2015



Zoom 12H D 1W 2W M AII From May 25, 2015 To Jun 23, 2015



4.8%

30.05.15