

Ungelsheimer Scharlei - a "Lecker Saison" from Duisburg - Duplicate



Saison

Recipe by **Jörg Tietz**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
20 L	2 L	70 mins	80%	14.84 L	14.02 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.048	1.007	32.1	11.9	5.36%	

Mash and Sparge volumes calculated using the "Grainfather G30 Connect - 220V (Bluetooth)" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsner Supplier: Weyermann	1.30 kg (31%)	Mash	37.8	3.4
Pale Ale Supplier: BESTMALZ	1.00 kg (24%)	Mash	38.1	6.0
Wheat Malt Dark Supplier: BESTMALZ	1.00 kg (24%)	Mash	38.4	18.0
Carahell Supplier: Weyermann	0.70 kg (17%)	Mash	34.8	25.6
Wheat, Flaked Supplier: Generic	0.20 kg (5%)	Mash	35.4	3.1

Mash Steps

	Temp	Time
Mash Schritt 1	65 °C	60 min
Auspressen	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
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Hops

	Amount	Type	Usage	Time	AA
Huell Melon (IBU: 22.9)	25.00 g (50%)	Pellet	Boil	70 min	7.2
Huell Melon (IBU: 9.1)	25.00 g (50%)	Pellet	Boil	5 min	7.2

Yeast

	Amount	Attenuation
Kveik Yeast Product Code: M12	1 Päckchen	80 %

Extras

	Amount	Usage	Time
Muskatella Salbei	25 g	Boil	0 min

Fermentation Steps

	Temp	Time
Fermentationsschritt 1	18 °C	10 days

Notes