

## Sezon Blond 3

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **63 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (85.5%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (8.5%)	80 %	6
Grain	Weyermann - Carapils	0 kg	78 %	4
Grain	Abbey Castle	0.25 kg (4.3%)	80 %	45
Sugar	cukier	0.1 kg (1.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Magnat	10 g	20 min	11.2 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Slant	200 ml	Mangrove Jack's

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Na podstawie receptury zwycięskiego piwa pana Macieja Osińskiego.  
Trzecie podejście do formuły na tych samych drożdżach - większa objętość, cukier, kolejność chmieli,  
liczenie gęstości na ciepło (kalkulator)  
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