

Sezon Blond 3

- 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

- 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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