

## Achterlijk Saison Blondje - 6.2%

### Saison

Author: Martijn Imhoff

Type: All Grain

IBU : 34 (Tinseth)  
 Colour : 11 EBC  
 Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.053  
 Final Gravity : 1.006

### Fermentables (1.37 kg)

855 g - Pale Ale Golden Promise 5 EBC (62.6%)  
 91 g - Mash - GoldSwaen Hell 25 EBC (6.7%)  
 91 g - Rye Malt 7.3 EBC (6.7%)  
 91 g - Vienna Malt 13 EBC (6.7%)  
 91 g - Wheat Flaked 3.2 EBC (6.7%)  
 91 g - Wheat Malt 4 EBC (6.7%)  
 55 g - Mash - Pilsner Premium 2.5 EBC (4%)

### Hops (15.5 g)

First Wort - 4 g - Hallertau Blanc - 9.6% (22...  
 10 min - 4 g - Hallertau Blanc - 9.6% (8 IBU)

### Hop Stand

20 min hopstand @ 77 °C  
 20 min 77 °C - 7.5 g - Hallertau Blanc - 9.6%...

### Miscellaneous

Mash - 0.49 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.48 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Mangrove Jack's French Saison Ale M29

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.1 L  
 Sparge Water : 5.54 L  
 Boil Time : 75 min  
 Total Water : 9.64 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



11 EBC

### Mash Profile

Mash Steps  
 54 °C - Strike Temp  
 50 °C - 20 min - Step 1  
 62 °C - 60 min - Step 2  
 76 °C - 10 min - Mash out

### Fermentation Profile

Ale  
 30 °C - 7 days - Primary  
 7 °C - 14 days - Secondary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 100 Mg 15 Na 68 Cl 92 SO 212

SO/Cl ratio: 2.3  
 Mash pH: 5.41  
 Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: