

# Saison HomeBrewing Karminowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **9.3**
- 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 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (60.3%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Pszeniczny	0.8 kg (13.8%)	85 %	4
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic) Zatecki	20 g	15 min	4 %
Boil	Curacao	20 g	15 min	1 %
Whirlpool	Saaz (Czech Republic) Zatecki	10 g	5 min	4.5 %

## Yeasts

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

Name	Type	Form	Amount	Laboratory
Wyeast XL 3711 French Saison	Ale	Liquid	2000 ml	Wyeast

## Notes

- <http://blog.homebrewing.pl/saison-receptura/>  
sól zakwaszający - w recepturze jest dowolny  
Zacieranie 64st 60 min, 72st 15-20min, do 76st i filtrujemy  
zamiast 350g glukozy dałem pilznenski

poszło Ale 4,5kg zamiast pils i viana  
*Mar 11, 2019, 1:25 PM*