

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