

# Nelson Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (58.8%)	80.5 %	3
Grain	Castle Malting - Blanc Wheat	0.8 kg (23.5%)	83 %	5
Grain	Słód owsiany Viking	0.3 kg (8.8%)	61 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (8.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	10 g	30 min	9.4 %
Aroma (end of boil)	Nelson Sauvign	15 g	15 min	9.4 %
Dry Hop	Nelson Sauvign	55 g	3 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Farmhouse Lallemand	Ale	Slant	50 ml	---
OYL-500	Ale	Slant	50 ml	---

## Notes

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

- Woda RO: kran 1:1  
Chlorek wapnia 2g do zacierania i 3g do wyładzania + 1ml kwas mlekowy  
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