

Nelson Sauvin/Simcoe/Mosaic Hoppy Saison

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (65.2%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (17.4%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.8 kg (17.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 9.5 % |
| Dry Hop | Nelson Sauvin | 40 g | 3 day(s) | 10.6 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 13.2 % |
| Dry Hop | Mosaic | 28 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|---------|------------|
| Saison Blend II + Wallonian Farmhouse | Ale | Liquid | 1000 ml | Wyeast |

Notes

- Przepis na podstawie Simcoe Nelson Mosaic Saison Scotta Janish'a.
<http://scottjanish.com/simcoe-nelson-mosaic-saison-recipe/>

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