

# 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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