

# Red Nelson Sauvin

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (41.7%)	82 %	4
Grain	Weyermann - Pale Ale Malt	2.5 kg (41.7%)	85 %	7
Grain	Viking Red Malt	0.5 kg (8.3%)	80 %	80
Grain	Weyermann - Carared	0.5 kg (8.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.5 %
Boil	Nelson Sauvin	20 g	5 min	10.2 %
Whirlpool	Nelson Sauvin	20 g	15 min	10.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	protafloc	1 g	Boil	15 min
Other	łuska ryżowa	200 g	Mash	---