

# SMASH Nelson

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **91**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting Pale Ale	5 kg (90.9%)	80 %	7
Grain	Strzegom Pilzneński	0.5 kg (9.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	14.7 %
Boil	Nelson Sauvín	30 g	10 min	11.1 %
Aroma (end of boil)	Nelson Sauvín	70 g	0 min	11.1 %
Dry Hop	Nelson Sauvín	50 g	6 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis