

78 SH Nelson Sauvin

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **30**
- SRM **3.7**
- 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 **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4 kg (88.9%)	82 %	6
Grain	Malteurop Wheat	0.5 kg (11.1%)	86.8 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10 %
Boil	Nelson Sauvin	20 g	5 min	11.2 %
Boil	Nelson Sauvin	30 g	0 min	11.2 %
Dry Hop	Nelson Sauvin	50 g	4 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile