

Nelson Sauvín v 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.1 kg (37.9%)	82 %	4
Grain	Castle Malting - Pale Ale	1.1 kg (37.9%)	80 %	8
Grain	Płatki owsiane	0.4 kg (13.8%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (10.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	65 g	0 min	11 %
Dry Hop	Nelson Sauvín	120 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Yeast Bay - Hazy Daze	Ale	Slant	200 ml	---

Notes

- Fermentacja:

Burzliwa: 10 dni - 15°-21°

Cicha: 7 dni - 4°

Uwagi:

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Czas pracy 4h

Drożdże zadane w 16 stopniach.

02.12 - Dodałem 30g Nelsona na fermentację i przenieśliem fermentor do mieszkania. Pierwsze dni fermentacji w przedziale 17°-19°.

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