

## # 78 SH Nelson Sauvín

- 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 Sauvín | 20 g   | 5 min    | 11.2 %     |
| Boil    | Nelson Sauvín | 30 g   | 0 min    | 11.2 %     |
| Dry Hop | Nelson Sauvín | 50 g   | 4 day(s) | 11.2 %     |

### Yeasts

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