

# Nelson Kveik

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	9.6 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oyl 057	Ale	Slant	20 ml	---