

Nelson Sauvin Micro IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **34**
- SRM **2.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.25 kg (53.6%)	80.5 %	3
Grain	Pszeniczny	0.6 kg (25.8%)	80 %	4
Grain	Oats, Flaked	0.35 kg (15%)	65 %	2
Grain	Żytni	0.13 kg (5.6%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	9.7 %
Boil	Nelson Sauvin	100 g	1 min	12.8 %