

Nelson Sauvin Pale Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	0.3 kg (6.5%)	81 %	8
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Pszeniczny	0.3 kg (6.5%)	85 %	4
Grain	Pilznieński	3.8 kg (82.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	9.5 %
Boil	Magnum	6 g	60 min	13 %
Boil	Nelson Sauvin	20 g	10 min	11 %
Boil	Nelson Sauvin	15 g	0 min	11 %
Whirlpool	Nelson Sauvin	25 g	0 min	11 %
Dry Hop	Nelson Sauvin	40 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis