

# Nelson Sauvin Pils

- Gravity **11.7 BLG**
- ABV ---
- IBU **37**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.8 kg (52.8%)	80.5 %	4
Grain	Weyermann - Light Munich Malt	2 kg (37.7%)	82 %	14
Grain	Bestmalz Carmel Pils	0.5 kg (9.4%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	30 g	80 min	13.5 %
Boil	Nelson Sauvin	50 g	0 min	11 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	15 min
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## Notes

- 100% wody RO. Profil wody zbliżony do pilzneńskiej (CW2XPFM)  
*Apr 20, 2017, 11:25 AM*