

SH nelson

- Gravity **13.1 BLG**
- ABV ---
- IBU **35**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (68.2%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (22.7%) | 79 % | 6 |
| Grain | Carared | 0.15 kg (3.4%) | 75 % | 39 |
| Grain | Weyermann - Carapils | 0.15 kg (3.4%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (2.3%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Polaris | 10 g | 60 min | 19 % |
| Boil | Nelson Sauvín | 30 g | 10 min | 11 % |
| Boil | Nelson Sauvín | 50 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvín | 70 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-----|------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |
|--------|------------|-----|------|--------|