

## 1.6 Nelson Single Hop

- Gravity **13.8 BLG**
- ABV ---
- IBU **38**
- SRM **8.2**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (70.4%)   | 80 %   | 4   |
| Grain | Strzegom Karmel 150        | 0.3 kg (4.2%)  | 75 %   | 150 |
| Grain | Acid Malt                  | 0.1 kg (1.4%)  | 58.7 % | 6   |
| Grain | Karmelowy Czerwony         | 0.2 kg (2.8%)  | 75 %   | 59  |
| Grain | Strzegom Monachijski typ I | 1.5 kg (21.1%) | 79 %   | 16  |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvín | 20 g   | 70 min | 12.2 %     |
| Boil    | Nelson Sauvín | 15 g   | 30 min | 12.2 %     |
| Boil    | Nelson Sauvín | 15 g   | 10 min | 12.2 %     |
| Boil    | Nelson Sauvín | 50 g   | 0 min  | 12.2 %     |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 125 ml | Fermentum Mobile |