

nelson sauvin ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **9**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (73.2%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 1 kg (24.4%) | 79 % | 7 |
| Grain | Caraaroma | 0.1 kg (2.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Admiral | 10 g | 60 min | 15.7 % |
| Boil | Nelson Sauvín | 50 g | 5 min | 11.3 % |
| Dry Hop | Nelson Sauvín | 50 g | 7 day(s) | 11.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|----------|------|
| Other | cukier | 82 g | Bottling | --- |