

# nelson sauvin smash

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **60**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	11 %
Boil	Nelson Sauvín	30 g	20 min	11 %
Boil	Nelson Sauvín	30 g	10 min	11 %
Boil	Nelson Sauvín	40 g	2 min	11 %
Dry Hop	Nelson Sauvín	130 g	5 day(s)	11 %