

# Pale Ale SH #1 - Nelson sauvin

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (92.1%)	80 %	5
Grain	Płatki pszeniczne	0.35 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	25 g	60 min	11.2 %
Boil	Nelson Sauvin	15 g	10 min	11.2 %
Aroma (end of boil)	Nelson Sauvin	50 g	1 min	11 %
Dry Hop	Nelson Sauvin	60 g	2 day(s)	11 %