

## 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