

## Mimi Nelson (NZ)

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvín	15 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	1.5 g	---