

# Nelson Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **37.2 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (75%)	80 %	5
Grain	Carafoam	0.5 kg (4.2%)	72 %	4
Grain	Weyermann - Caraamber	0.5 kg (4.2%)	75 %	65
Grain	Strzegom Wiedeński	2 kg (16.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	11.4 %
Boil	Nelson Sauvín	30 g	30 min	11 %
Boil	Nelson Sauvín	40 g	10 min	11 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis