

# Nelson Sauvin Pale Ale

- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **69C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (64.3%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (21.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.1%)	79 %	22
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.7 %
Boil	Nelson Sauvin	10 g	60 min	11.1 %
Boil	Nelson Sauvin	30 g	20 min	11.1 %
Boil	Nelson Sauvin	30 g	10 min	11.1 %
Boil	Nelson Sauvin	10 g	1 min	11.1 %
Whirlpool	Nelson Sauvin	20 g	40 min	11.1 %
Dry Hop	Nelson Sauvin	50 g	4 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis