

Nelson SMASH

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	10 g	60 min	10 %
Boil	Nelson Sauvignon	15 g	5 min	10 %
Whirlpool	Nelson Sauvignon	25 g	10 min	10 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	10 %