

# SH nelson

- Gravity **13.1 BLG**
- ABV ---
- IBU **35**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (68.2%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (22.7%)	79 %	6
Grain	Carared	0.15 kg (3.4%)	75 %	39
Grain	Weyermann - Carapils	0.15 kg (3.4%)	78 %	4
Grain	Acid Malt	0.1 kg (2.3%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	60 min	19 %
Boil	Nelson Sauvín	30 g	10 min	11 %
Boil	Nelson Sauvín	50 g	0 min	11 %
Dry Hop	Nelson Sauvín	70 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	15 min
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