

## nelson pale ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **10**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	85 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11.9 %
Aroma (end of boil)	Nelson Sauvín	15 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvín	15 g	10 min	11 %
Aroma (end of boil)	Nelson Sauvín	20 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	240 ml	---