

# PALE ALE SH NELSON [\_]

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **17 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Abbey Malt Weyermann	0.5 kg (9.1%)	75 %	45

## Hops

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