

# nelson sauvin ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **9**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (73.2%)	80 %	5
Grain	Viking Vienna Malt	1 kg (24.4%)	79 %	7
Grain	Caraaroma	0.1 kg (2.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	15.7 %
Boil	Nelson Sauvín	50 g	5 min	11.3 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11.3 %

## Extras

Type	Name	Amount	Use for	Time
Other	cukier	82 g	Bottling	---