

# Nelson Single 12 Blg

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	--- %	3
Grain	Strzegom Pilzneński	0.5 kg (8.7%)	--- %	3
Grain	Cookie VM	0.25 kg (4.3%)	--- %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Nelson Sauvín	20 g	10 min	11 %
Boil	Nelson Sauvín	20 g	5 min	11 %
Boil	Nelson Sauvín	25 g	1 min	11 %
Dry Hop	Nelson Sauvín	35 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis