

# SMASH Nelson

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **91**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Castlemalting Pale Ale | 5 kg (90.9%)  | 80 %  | 7   |
| Grain | Strzegom Pilzneński    | 0.5 kg (9.1%) | 80 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Warrior       | 50 g   | 60 min   | 14.7 %     |
| Boil                | Nelson Sauvín | 30 g   | 10 min   | 11.1 %     |
| Aroma (end of boil) | Nelson Sauvín | 70 g   | 0 min    | 11.1 %     |
| Dry Hop             | Nelson Sauvín | 50 g   | 6 day(s) | 11.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |