

Pale Nelson

Category: 10 - American Ale
Subcategory: A - American Pale Ale



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Kettle Volume: 12.46 gal @ 212 °F (1.040) Efficiency: 63.39%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 11 gal @ 68 °F (1.044)

Ingredients:

20.5 lb (93.2%) Premium 2-Row Malt; Great Western - added during mash
1.5 lb (6.8%) Caramel Malt 60L; Briess - added during mash
1 oz (25.0%) Nelson Sauvignon Blanc (12.5%) - added during boil, boiled 60 m
1 oz (25.0%) Nelson Sauvignon Blanc (12.5%) - added during boil, boiled 15 m
1.0 tsp Irish Moss - added during boil, boiled 15 m
1.0 tsp Wyeast Nutrient - added during boil, boiled 15 m
2 oz (50.0%) Nelson Sauvignon Blanc (12.5%) - added during boil, boiled 3 m

Style:

Recipe	Guideline	
Original Gravity: 1.044	1.045 - 1.060	
Terminal Gravity: 1.011	1.010 - 1.015	
Color: 11.38 SRM	5.0 - 14.0	
Alcohol: 4.3%	4.5% - 6.0%	
Bitterness: 36.6	30.0 - 45.0	

Analysis:

Efficiency: 63.39%
Kettle Gravity: 1.040
Original Gravity: 1.044

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.4%	Alcohol: 12.11 g	83.54 kcal
Terminal Extract: 1.011	1.017	Carbs: 15.14 g	57.52 kcal
		Protein: 1.06 g	4.24 kcal
% Alcohol: 4.3% ABV	3.37% ABW		Total: 145.3 kcal