

The Chasm CDA - Nelson Sauvín

Category: 14 - India Pale Ale (IPA)
Subcategory: B - American IPA



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Kettle Volume: 6.73 gal @ 212 °F (1.060) Efficiency: 78.0%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.071)

Ingredients:

13.0 lb (86.0%) Premium 2-Row Malt; Great Western - added during mash
0.75 lb (5.0%) Midnight Wheat; Briess - added during mash
10.0 oz (4.1%) Special Roast Malt; Briess - added during mash
0.5 lb (3.3%) Caramel Malt 10L; Briess - added during mash
0.25 lb (1.7%) White Wheat Malt; Briess - added during mash
1.0 tsp Irish Moss - added during boil, boiled 15 m
1.0 tsp Wyeast Nutrient - added during boil, boiled 15 m
1 oz (25.0%) Nelson Sauvín (12.5%) - added during boil, boiled 60 m
1 oz (25.0%) Nelson Sauvín (12.5%) - added during boil, boiled 30 m
1 oz (25.0%) Nelson Sauvín (12.5%) - added during boil, boiled 10 m
1 oz (25.0%) Nelson Sauvín (12.5%) - added during boil, boiled 1 m

Style:

Recipe	Guideline	
Original Gravity: 1.071	1.056 - 1.075	
Terminal Gravity: 1.018	1.010 - 1.018	
Color: 26.06 SRM	6.0 - 15.0	
Alcohol: 6.97%	5.5% - 7.5%	
Bitterness: 91.9	40.0 - 70.0	

Analysis:

Efficiency: 78.0%
Kettle Gravity: 1.060
Original Gravity: 1.071

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.7%	Alcohol: 19.65 g	135.57 kcal
Terminal Extract: 1.018	1.027	Carbs: 24.6 g	93.49 kcal
		Protein: 1.72 g	6.89 kcal
% Alcohol: 6.97% ABV	5.44% ABW		Total: 235.95 kcal