



# NELSON SAUVIN S.M.A.S.H. PALE ALE

*Recipe courtesy of White Labs*

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>5 Gallons</b>	<b>All-Grain</b>	<b>1.060</b>	<b>1.010</b>	<b>6.4%</b>

## INGREDIENTS

11 lbs Maris Otter

## HOPS

1.5 oz. Nelson Sauvín Hops @ 60 minutes

2 oz. Nelson Sauvín Hops @ 10 minutes

1.5 oz. Nelson Sauvín Hops - Whirlpool

## YEAST

White Labs Dry English Ale Yeast

- WLP007

or

Wyeast British Ale Yeast - 1098

## PROCESS

Mill grains and mash at 148°F for one hour.

Sparge and collect your wort.

Bring wort to a boil and add 1.5 oz Nelson Sauvín hops.

Boil for 60 minutes

Add Whirlfloc/Yeast Nutrient with 15 minutes remaining in boil.

Add 2 oz Nelson Sauvín with 10 minutes remaining.

Once the boil finishes up then chill to 180°F and Whirlpool with 1.5 oz Nelson Sauvín for 20 minutes.

Chill to ~68°F and pitch yeast.

Ferment at 68°-72°F for 7-10 days.

Bottle or keg at 2.3-2.6 vol Co2 once fermentation is complete.