

#104 APA Nelson Sauvín

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Malteurop Lager | 3.11 kg (67.5%) | 82 % | 3 |
| Grain | Malteurop Wheat | 0.5 kg (10.8%) | 86.8 % | 5 |
| Grain | Płatki owsiane | 0.7 kg (15.2%) | 85 % | 3 |
| Grain | Karmelowy Czerwony | 0.3 kg (6.5%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 20 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 10 g | 30 min | 11 % |
| Boil | Nelson Sauvín | 10 g | 10 min | 11 % |
| Boil | Nelson Sauvín | 30 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvín | 50 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | Danstar |