

## # 15 SH Nelson Sauvín APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **6.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (87%)	80 %	5
Grain	Weyermann - Caraamber	0.3 kg (13%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11.2 %
Boil	Nelson Sauvín	20 g	10 min	11.2 %
Aroma (end of boil)	Nelson Sauvín	20 g	0 min	11.2 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	50 ml	Fermentum Mobile