

## 8. APA NELSON

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **58 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **20 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (64%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.8 kg (16%) | 83 %  | 5   |
| Grain | Płatki ryżowe        | 0.5 kg (10%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (10%) | 85 %  | 3   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Nelson Sauvín | 20 g   | 30 min   | 11 %       |
| Boil      | Nelson Sauvín | 10 g   | 10 min   | 11 %       |
| Boil      | Nelson Sauvín | 5 g    | 5 min    | 11 %       |
| Whirlpool | Nelson Sauvín | 5 g    | 0 min    | 11 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 2 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | ---        |