

# APA Single Hop Nelson

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **5**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (38.5%)	80 %	5
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Abbey Castle	0.3 kg (5.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	100 g	1 min	11 %
Dry Hop	Nelson Sauvin	200 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	250 ml	Wyeast Labs