

# GALACTIC NELSON

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **12.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (94.3%)	79 %	30
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Boil	Galaxy	15 g	20 min	14.5 %
Boil	Nelson Sauvín	15 g	20 min	11 %
Boil	Galaxy	15 g	7 min	14.5 %
Boil	Nelson Sauvín	15 g	7 min	11 %
Whirlpool	Galaxy	20 g	60 min	14.5 %
Whirlpool	Nelson Sauvín	20 g	60 min	11 %
Dry Hop	Galaxy	50 g	6 day(s)	14.5 %
Dry Hop	Nelson Sauvín	50 g	6 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min