

Nelson APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (16.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Whirlpool	Nelson Sauvignon	50 g	25 min	11 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
hornindal	Ale	Slant	80 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	30 g	Boil	10 min
Water Agent	Gips piwowarski	6 g	Mash	60 min

Water Agent	Chlorek wapnia	2 g	Mash	60 min
Water Agent	Kwas mlekowy 80%	0.7 g	Mash	0 min

Notes

- 0,7ml Kwasu mlekowego 80% do wody do wysładzania. Whirflock 1/4 tabletki.
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