Nelson Galaxy Simcoe Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	0.3 kg *(5.4%)*	81 %	8
Grain	Oats, Flaked	1 kg *(17.9%)*	80 %	2
Grain	Pilzneński	4.3 kg *(76.8%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.9 %
Boil	Nelson Sauvin	30 g	0 min	11 %
Boil	Galaxy	30 g	0 min	15 %
Boil	Simcoe	30 g	0 min	13.2 %
Dry Hop	Nelson Sauvin	30 g	4 day(s)	11 %
Dry Hop	Galaxy	30 g	4 day(s)	15 %
Dry Hop	Nelson Sauvin	30 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

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