# Nelson NZ Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **5.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 3 kg *(60%)* | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg *(30%)* | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg *(10%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Nelson Sauvin | 20 g | 60 min | 12.3 % |
| Aroma (end of boil) | Nelson Sauvin | 20 g | 20 min | 12.3 % |
| Aroma (end of boil) | Nelson Sauvin | 20 g | 5 min | 12.3 % |
| Dry Hop | Nelson Sauvin | 40 g | 5 day(s) | 12.3 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.