

# apa nelson i citrus fruitbomp hopzoil

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **77 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **77 min** at **66C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	50 g	13 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- whirlflock  
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