

## apa casc nelson

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.8**
- 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 **4.3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	50 g	15 min	9 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik oslo	Ale	Slant	20 ml	---