

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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