

GALACTIC NELSON

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **12.3**
- 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 **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Bestmalz Red X | 5 kg (94.3%) | 79 % | 30 |
| Grain | Pszeniczny | 0.3 kg (5.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 8 g | 60 min | 15.5 % |
| Boil | Galaxy | 15 g | 20 min | 14.5 % |
| Boil | Nelson Sauvin | 15 g | 20 min | 11 % |
| Boil | Galaxy | 15 g | 7 min | 14.5 % |
| Boil | Nelson Sauvin | 15 g | 7 min | 11 % |
| Whirlpool | Galaxy | 20 g | 60 min | 14.5 % |
| Whirlpool | Nelson Sauvin | 20 g | 60 min | 11 % |
| Dry Hop | Galaxy | 50 g | 6 day(s) | 14.5 % |
| Dry Hop | Nelson Sauvin | 50 g | 6 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |