

# Nelson NZ Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (29.2%)	79 %	16
Grain	Płatki żytnie	0.4 kg (7.8%)	60 %	3
Grain	Płatki owsiane	0.24 kg (4.7%)	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	Slant	150 ml	Fermentis