

# Nelson Sauvin APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (72.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1.1 kg (19%)	79 %	16
Grain	Barley, Flaked	0.5 kg (8.6%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin NZ	10 g	60 min	11.3 %
Boil	Nelson Sauvin NZ	20 g	10 min	11.3 %
Boil	Nelson Sauvin NZ	20 g	5 min	11.3 %
Boil	Nelson Sauvin NZ	20 g	1 min	11.3 %
Whirlpool	Nelson Sauvin NZ	30 g	20 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile
3 pokolenie				