

# Nelson Sauvin Single Hop APA

- Gravity **15 BLG**
- ABV ---
- IBU **61**
- SRM **9.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (57.7%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (38.5%)  | 80 %  | 4   |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.8%) | 70 %  | 299 |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvin | 30 g   | 60 min   | 11 %       |
| Boil    | Nelson Sauvin | 20 g   | 15 min   | 11 %       |
| Boil    | Nelson Sauvin | 20 g   | 10 min   | 11 %       |
| Boil    | Nelson Sauvin | 15 g   | 5 min    | 11 %       |
| Boil    | Nelson Sauvin | 15 g   | 0 min    | 11 %       |
| Dry Hop | Nelson Sauvin | 50 g   | 5 day(s) | 11 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Other | Mech Irlandzki | 5 g    | Boil    | 10 min |