

## #144 APA Nelson Sauvín

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	5 kg (84%)	82 %	3
Grain	Weyermann - Carapils	0.35 kg (5.9%)	78 %	4
Grain	Platki owsiane	0.6 kg (10.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Nelson Sauvín	20 g	10 min	10.4 %
Boil	Nelson Sauvín	30 g	0 min	10.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	100 ml	Fermentum Mobile