

# APA Nelson Sauvín

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (95.9%)	81 %	5
Grain	Weyermann Caramunich 3	0.15 kg (4.1%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	60 min	8.8 %
Boil	Nelson Sauvín	15 g	30 min	8.8 %
Boil	Nelson Sauvín	15 g	10 min	8.8 %
Aroma (end of boil)	Nelson Sauvín	15 g	0 min	8.8 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis