

# APA - Nelson Sauvin

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4.9**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt Eraclea	1 kg (16.7%)	81 %	4
Grain	Maris Otter Oale Ale - Thomas Fawcett	1.5 kg (25%)	81 %	6
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Monachijski	0.3 kg (5%)	80 %	16
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	70 min	11 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Nelson Sauvin	20 g	5 min	11 %
Whirlpool	Nelson Sauvin	20 g	1 min	11 %
Dry Hop	Nelson Sauvin	30 g	6 day(s)	11 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis