

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 | | | | |