

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 Pilzniejszy | 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 |