

## #104 APA Nelson Sauvín

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount          | Yield  | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Malteurop Lager    | 3.11 kg (67.5%) | 82 %   | 3   |
| Grain | Malteurop Wheat    | 0.5 kg (10.8%)  | 86.8 % | 5   |
| Grain | Płatki owsiane     | 0.7 kg (15.2%)  | 85 %   | 3   |
| Grain | Karmelowy Czerwony | 0.3 kg (6.5%)   | 75 %   | 59  |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvín | 20 g   | 60 min   | 11 %       |
| Boil    | Nelson Sauvín | 10 g   | 30 min   | 11 %       |
| Boil    | Nelson Sauvín | 10 g   | 10 min   | 11 %       |
| Boil    | Nelson Sauvín | 30 g   | 0 min    | 11 %       |
| Dry Hop | Nelson Sauvín | 50 g   | 4 day(s) | 11 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 200 ml | Danstar    |