

## 8. APA NELSON

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **58 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **20 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (64%)	80 %	5
Grain	Viking Wheat Malt	0.8 kg (16%)	83 %	5
Grain	Płatki ryżowe	0.5 kg (10%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	30 min	11 %
Boil	Nelson Sauvín	10 g	10 min	11 %
Boil	Nelson Sauvín	5 g	5 min	11 %
Whirlpool	Nelson Sauvín	5 g	0 min	11 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---