

APA - Nelson Sauvín

- 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 Sauvín | 20 g | 5 min | 11 % |
| Whirlpool | Nelson Sauvín | 20 g | 1 min | 11 % |
| Dry Hop | Nelson Sauvín | 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 |