

Nelson NZ Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (58.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (29.2%) | 79 % | 16 |
| Grain | Płatki żytnie | 0.4 kg (7.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.24 kg (4.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 20 g | 60 min | 12.3 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 20 min | 12.3 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 5 min | 12.3 % |
| Dry Hop | Nelson Sauvín | 40 g | 5 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |