

APA Nelson Sauvín

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (95.9%) | 81 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.15 kg (4.1%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 15 g | 60 min | 8.8 % |
| Boil | Nelson Sauvín | 15 g | 30 min | 8.8 % |
| Boil | Nelson Sauvín | 15 g | 10 min | 8.8 % |
| Aroma (end of boil) | Nelson Sauvín | 15 g | 0 min | 8.8 % |
| Dry Hop | Nelson Sauvín | 60 g | 3 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |