

Nelson APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (83.3%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (16.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvín | 50 g | 25 min | 11 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| hornindal | Ale | Slant | 80 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | whirflock | 30 g | Boil | 10 min |
| Water Agent | Gips piwowarski | 6 g | Mash | 60 min |

| | | | | |
|-------------|------------------|-------|------|--------|
| Water Agent | Chlorek wapnia | 2 g | Mash | 60 min |
| Water Agent | Kwas mlekowy 80% | 0.7 g | Mash | 0 min |

Notes

- 0,7ml Kwasu mlekowego 80% do wody do wysładzania. Whirflock 1/4 tabletki.
Oct 19, 2021, 10:10 PM