

# Nelson Sauvin Single Hop APA

- Gravity **15 BLG**
- ABV ---
- IBU **61**
- SRM **9.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (38.5%)	80 %	4
Grain	Strzegom Karmel 300	0.2 kg (3.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	30 g	60 min	11 %
Boil	Nelson Sauvin	20 g	15 min	11 %
Boil	Nelson Sauvin	20 g	10 min	11 %
Boil	Nelson Sauvin	15 g	5 min	11 %
Boil	Nelson Sauvin	15 g	0 min	11 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Mech Irlandzki	5 g	Boil	10 min