

# Nelson NZ Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **5.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (60%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (30%) | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.5 kg (10%) | 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  | Dry  | 11 g   | Fermentis  |