

## #104 APA Nelson Sauvín

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.11 kg (67.5%)	82 %	3
Grain	Malteurop Wheat	0.5 kg (10.8%)	86.8 %	5
Grain	Płatki owsiane	0.7 kg (15.2%)	85 %	3
Grain	Karmelowy Czerwony	0.3 kg (6.5%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	60 min	11 %
Boil	Nelson Sauvín	10 g	30 min	11 %
Boil	Nelson Sauvín	10 g	10 min	11 %
Boil	Nelson Sauvín	30 g	0 min	11 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar