

APA Single Hop Nelson

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **5**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (38.5%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (38.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (9.6%) | 85 % | 4 |
| Grain | Abbey Castle | 0.3 kg (5.8%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 100 g | 1 min | 11 % |
| Dry Hop | Nelson Sauvín | 200 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|-------------|
| Wyeast - London Ale | Ale | Liquid | 250 ml | Wyeast Labs |