

## Nelson APA

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- 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*