

## Nelson Sauvin APA

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- Gravity **11.2 BLG**
- ABV ---
- IBU **46**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (100%) | 85 %  | 7   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Magnum        | 20 g   | 60 min   | 11.5 %     |
| Boil    | Nelson Sauvin | 15 g   | 30 min   | 11 %       |
| Boil    | Nelson Sauvin | 15 g   | 10 min   | 11 %       |
| Dry Hop | Nelson Sauvin | 70 g   | 6 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |