

Half Nelson second edition

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **11.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Caramunich 3	0.8 kg (13.1%)	76 %	150
Grain	Weyermann - Pale Ale Malt	4.5 kg (73.8%)	85 %	7
Grain	Monachijski	0.8 kg (13.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	45 g	60 min	11 %
Aroma (end of boil)	Southern Cross	20 g	5 min	12 %
Aroma (end of boil)	Waimea	20 g	5 min	17 %
Dry Hop	Southern Cross	20 g	7 day(s)	12 %
Dry Hop	Waimea	20 g	7 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale	Ale	Dry	11 g	Fermentis