

Ipa magnum-belma-nelson

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4
Grain	Strzegom Bursztynowy	1 kg (14.3%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	35 min	13.5 %
Whirlpool	Belma	25 g	20 min	9.4 %
Dry Hop	Nelson Sauvign	50 g	3 day(s)	11 %
Whirlpool	sybilla	15 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Do butelkowania 90g cukru w 500ml i 10g Wit C.
Po tygodniu, lekko gazowane jeszcze nie zdążyło zrefermentować do końca, piana lekka szybko opadająca biała, w smaku Nelson zrobił bardzo dobrą robotę, cytrus delikatnie mango, goryczka na poziomie bardzo ok

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