

Makos Single Hop Nelson Sauvín IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (10.4%) | 81 % | 6 |
| Grain | Strzegom Karmel 30 | 1 kg (10.4%) | 75 % | 30 |
| Sugar | Płatki owsiane | 0.8 kg (8.3%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.8 kg (8.3%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil | Nelson Sauvín | 40 g | 60 min | 12 % |
| Boil | Nelson Sauvín | 20 g | 30 min | 12 % |
| Aroma (end of boil) | Nelson Sauvín | 40 g | 10 min | 12 % |
| Whirlpool | Nelson Sauvín | 20 g | 10 min | 12 % |
| Dry Hop | Nelson Sauvín | 100 g | 14 day(s) | 12 % |
| Dry Hop | Nelson Sauvín | 75 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- Pierwsza partia chmielu na zimno dodana na sam początek fermentacji burzliwej na biotransformację
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