

# Nelson Sauvin IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (98.9%)	81 %	4
Grain	Briess - Caramel Malt 120L	0.02 kg (1.1%)	74 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Nelson Sauvin	5 g	30 min	11 %
Mash	Nelson Sauvin	5 g	15 min	11 %