

# SH Nelson Sauvin Wheat IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.3 kg (58.9%)	80 %	7
Grain	Pszeniczny	2 kg (35.7%)	85 %	4
Grain	Oats, Flaked	0.3 kg (5.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	50 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvin	20 g	15 min	11 %
Whirlpool	Nelson Sauvin	10 g	0 min	11 %
Dry Hop	Nelson Sauvin	20 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min