

# West coast double ipa SH Nelson S

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **58**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Crisp Pale Ale | 4.5 kg (93.8%) | 80 %  | 7   |
| Sugar | cukier         | 0.3 kg (6.3%)  | --- % | --- |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | Nelson Sauvín | 20 g   | 60 min | 11.3 %     |
| Boil      | Nelson Sauvín | 30 g   | 15 min | 11.3 %     |
| Boil      | Nelson Sauvín | 10 g   | 10 min | 11.3 %     |
| Whirlpool | Nelson Sauvín | 40 g   | 0 min  | 11.3 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Notes

- ostatnie 40g hopstand 80 stopni 15min  
100g nelson na zimno w 17 stopniach 3 dni i cold crash 2 dni w 2-4 stopniach  
nagazowanie w kegu ok 2,7 vol  
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