

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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