

West coast IPA Nelson

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **5.7**
- 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 **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (83.3%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (8.3%) | 79 % | 22 |
| Grain | Pszeniczny | 0.3 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 30 g | 10 min | 11.2 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 15 min | 11.2 % |
| Dry Hop | Nelson Sauvín | 40 g | 2 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| WLP090 San Diego Super | Ale | Liquid | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Water Agent | Gips Piwowarski | 3 g | Mash | 60 min |
| Fining | Whirlfloc T | 5 g | Boil | 7 min |