

# West Coast Session SH Nelson IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (83.7%)	80 %	5
Grain	Rice, Flaked	0.5 kg (10%)	70 %	2
Grain	Vienna Malt	0.2 kg (4%)	78 %	8
Sugar	Cukier	0.12 kg (2.4%)	100 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	30 min	10.2 %
Boil	Nelson Sauvín	35 g	15 min	10.2 %
Whirlpool	Nelson Sauvín	40 g	20 min	10.2 %
Dry Hop	Nelson Sauvín	60 g	5 day(s)	10.2 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	10.2 %