

Session NEIPA Nelson Galaxy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **3.5**
- 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 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **73 C**, Time **70 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **70 min** at **73C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (67.3%)	82 %	4
Grain	Platki owsiane	1.2 kg (23.1%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4
Sugar	maltodextrin	0.3 kg (5.8%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvignon	70 g	15 min	11.2 %
Dry Hop	Nelson Sauvignon	30 g	5 day(s)	11.2 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11.2 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	100 ml	White Labs
Kveik - Tormodgarden	Ale	Slant	50 ml	---

Notes

- Warka podzielona na 2 mniejsze wiadra po 10 L i fermentowana różnymi szczepami

Woda modyfikowana RO:

Gips 1.5 g

Chlorek wapnia 6.5g

Sól NaCl 1.5g

Epsom 1g

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