

SINGLE HOP IPA NELSON

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (89.6%)	80 %	5
Grain	Viking Wheat Malt	0.7 kg (10.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	25 g	60 min	11 %
Boil	Nelson Sauvignon	15 g	15 min	11 %
Boil	Nelson Sauvignon	15 g	10 min	11 %
Boil	Nelson Sauvignon	20 g	5 min	11 %
Whirlpool	Nelson Sauvignon	25 g	0 min	11 %
Dry Hop	Nelson Sauvignon	50 g	4 day(s)	11 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1056 American Ale	Ale	Slant	2000 ml	Fermentis