

Farmhouse IPA SH Nelson Sauvin

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	30 g	60 min	11 %
Boil	Nelson Sauvin	20 g	20 min	11 %
Aroma (end of boil)	Nelson Sauvin	10 g	0 min	11 %
Dry Hop	Nelson Sauvin	90 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM