

# Generał Nelson IPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **56**
- SRM **21.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield  | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (90.9%)  | 80.5 % | 6   |
| Grain | RED CRYSTAL 400 EBC       | 0.5 kg (9.1%) | 19.5 % | 400 |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvín | 50 g   | 0 min  | 11 %       |
| Boil    | Nelson Sauvín | 50 g   | 60 min | 11 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 11 g   | Fermentis  |