

# Alpine Nelson clone

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- Gravity **16.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type    | Name                              | Amount        | Yield  | EBC |
|---------|-----------------------------------|---------------|--------|-----|
| Grain   | Weyermann - Bohemian Pilsner Malt | 2 kg (36.4%)  | 81 %   | 4   |
| Grain   | Weyermann - Pale Ale Malt         | 2 kg (36.4%)  | 85 %   | 7   |
| Grain   | Weyermann - Rye Malt              | 1 kg (18.2%)  | 85 %   | 7   |
| Grain   | Cara-Pils/Dextrine                | 0.2 kg (3.6%) | 72 %   | 4   |
| Grain   | Acid Malt                         | 0.1 kg (1.8%) | 58.7 % | 6   |
| Adjunct | Rice Hulls                        | 0.2 kg (3.6%) | 1 %    | 0   |

## Hops

| Use for    | Name          | Amount | Time     | Alpha acid |
|------------|---------------|--------|----------|------------|
| First Wort | Nelson Sauvín | 10 g   | 90 min   | 11 %       |
| Boil       | Nelson Sauvín | 20 g   | 30 min   | 11 %       |
| Boil       | suthern cross | 10 g   | 15 min   | 14 %       |
| Boil       | Nelson Sauvín | 20 g   | 5 min    | 11 %       |
| Boil       | suthern cross | 20 g   | 5 min    | 14 %       |
| Dry Hop    | Nelson Sauvín | 50 g   | 3 day(s) | 11 %       |
| Dry Hop    | suthern cross | 20 g   | 3 day(s) | 14 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Fining      | Irish Moss       | 5 g    | Boil    | 15 min |
| Water Agent | Calcium Chloride | 3 g    | Mash    | 60 min |
| Water Agent | Gypsum           | 3 g    | Mash    | 60 min |