

Generat 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