

# IPA na Nelsonie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **82**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.2%)	75 %	30
Grain	Płatki pszeniczne	0.25 kg (4.3%)	85 %	3
Grain	Płatki owsiane	0.25 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Aroma (end of boil)	Nelson Sauvín	50 g	5 min	11 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile