# ipka nelson

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 5 kg *(83.3%)* | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg *(16.7%)* | 80 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Citra | 25 g | 20 min | 13.8 % |
| Boil | Nelson Sauvin | 25 g | 20 min | 10.8 % |
| Whirlpool | Citra | 25 g | 0 min | 13.8 % |
| Whirlpool | Nelson Sauvin | 25 g | 0 min | 10.8 % |
| Dry Hop | Nelson Sauvin | 50 g | 2 day(s) | 10.8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

## Notes

- hopstand 77 30 min- whirlpool
  *Jan 19, 2019, 1:20 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.