

NEIPA Nelson

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **34.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.3 kg (57.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1.5 kg (26.1%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.35 kg (6.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (10.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 50 g | 0 min | 11 % |
| Whirlpool | Nelson Sauvín | 50 g | 0 min | 11 % |
| Hop stand 80-70C | | | | |
| Whirlpool | Amarillo | 50 g | 0 min | 9.5 % |
| Hop stand 80-70C | | | | |
| Dry Hop | Enigma (AUS) | 50 g | 7 day(s) | 17.2 % |
| Na początku burzliwej | | | | |
| Dry Hop | Galaxy | 50 g | 5 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| wlp644 | Ale | Liquid | 160 ml | White |