

Neipa Single Hop Nelson

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Pilzneński | 1 kg (27.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (41.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.6 kg (16.7%) | 85 % | 3 |
| Sugar | Candi Sugar, Clear | 0.3 kg (8.3%) | 78.3 % | 2 |
| Grain | Abbey Malt Weyermann | 0.2 kg (5.6%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|------|------------|
| Whirlpool | Nelson Sauvín | 50 g | --- | 11.2 % |
| Whirlpool | Nelson Sauvín | 120 g | --- | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Vermont Ale | Ale | Slant | 150 ml | Yeast Bay |