

# Nelson

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.9%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3
Grain	Strzegom Pale Ale	3 kg (50.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.8 %
Boil	Marynka	10 g	5 min	7.8 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %