

# Podróż poślubna (NEIPA Nelson Sauvin)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (39.7%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (39.7%)	80 %	5
Grain	Płatki owsiane	0.8 kg (12.7%)	85 %	3
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvin	50 g	20 min	11 %
Dry Hop	Nelson Sauvin	150 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog Ale	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	3 g	Boil	10 min