

Session ipa Nelson Single Hop

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|--------|-----|
| Grain | Heidelberg | 3.2 kg (92.8%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.25 kg (7.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 10 g | 60 min | 10.7 % |
| Boil | Nelson Sauvín | 30 g | 15 min | 10.7 % |
| Boil | Nelson Sauvín | 10 g | 5 min | 10.7 % |
| Whirlpool | Nelson Sauvín | 30 g | 15 min | 1 % |