

Session IPA - single hop - Nelson Sauvín

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **70**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (90.9%) | 82 % | 4 |
| Adjunct | Crisp Oat Flakes | 0.4 kg (9.1%) | 80 % | 7.4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------------|--------|----------|------------|
| First Wort | Nelson Sauvín | 10 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 55 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 15 min | 11 % |
| Whirlpool | Nelson Sauvín | 60 g | 30 min | 11 % |
| Dry Hop | Nelson Sauvín | 100 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 40 ml | Fermentum Mobile |