

16L Vermont Nelson Sauvín IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (80%) | 80 % | 5 |
| Grain | Platki pszenne | 0.3 kg (7.5%) | 85 % | 3 |
| Grain | Platki owsiane | 0.3 kg (7.5%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Boil | Nelson Sauvín | 10 g | 15 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 5 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvín | 20 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |