

30 nelson neipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **9**
- SRM **4.1**

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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (8.3%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	8 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvignon	50 g	0 min	11 %
Dry Hop	Nelson Sauvignon	42 g	7 day(s)	11 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar