

## Half Nelson second edition

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **11.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann<br>Caramunich 3    | 0.8 kg (13.1%) | 76 %  | 150 |
| Grain | Weyermann - Pale<br>Ale Malt | 4.5 kg (73.8%) | 85 %  | 7   |
| Grain | Monachijski                  | 0.8 kg (13.1%) | 80 %  | 16  |

### Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Nelson Sauvign | 45 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Southern Cross | 20 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Waimea         | 20 g   | 5 min    | 17 %       |
| Dry Hop             | Southern Cross | 20 g   | 7 day(s) | 12 %       |
| Dry Hop             | Waimea         | 20 g   | 7 day(s) | 17 %       |

### Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Safale | Ale  | Dry  | 11 g   | Fermentis  |