

IPA na Nelsonie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **82**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (86.2%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.2%) | 75 % | 30 |
| Grain | Płatki pszeniczne | 0.25 kg (4.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 10 g | 90 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 5 min | 11 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |