

Makos Single Hop Nelson Sauvín IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (62.5%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (10.4%)	81 %	6
Grain	Strzegom Karmel 30	1 kg (10.4%)	75 %	30
Sugar	Płatki owsiane	0.8 kg (8.3%)	60 %	3
Grain	Płatki orkiszowe	0.8 kg (8.3%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	40 g	60 min	12 %
Boil	Nelson Sauvín	20 g	30 min	12 %
Aroma (end of boil)	Nelson Sauvín	40 g	10 min	12 %
Whirlpool	Nelson Sauvín	20 g	10 min	12 %
Dry Hop	Nelson Sauvín	100 g	14 day(s)	12 %
Dry Hop	Nelson Sauvín	75 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- Pierwsza partia chmielu na zimno dodana na sam początek fermentacji burzliwej na biotransformację
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