

# neipa omega nelson

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (65.2%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (2.2%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (10.9%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (10.9%)	85 %	3
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	5 min	7 %
Whirlpool	Equinox	50 g	5 min	13.1 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-052 dipa	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	5 min