

# Neipa Single Hop Nelson

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (27.8%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (41.7%)	80 %	5
Grain	Płatki owsiane	0.6 kg (16.7%)	85 %	3
Sugar	Candi Sugar, Clear	0.3 kg (8.3%)	78.3 %	2
Grain	Abbey Malt Weyermann	0.2 kg (5.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	50 g	---	11.2 %
Whirlpool	Nelson Sauvín	120 g	---	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	150 ml	Yeast Bay