

Nelson

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4 kg (78.4%) | 80 % | 8 |
| Grain | Karmelowy Czerwony | 0.7 kg (13.7%) | 75 % | 59 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Centennial | 25 g | 20 min | 10.5 % |
| Dry Hop | Nelson Sauvín | 50 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hornindal | Ale | Slant | 50 ml | Sadowa |

Notes

- Blg 11°
May 14, 2022, 6:41 AM