

# Nelson Sauvín AiPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **75 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chateau Vienna	3 kg (45.3%)	85 %	6
Grain	Crisp Extra Pale Maris Oter	1 kg (15.1%)	85 %	3
Grain	Chateau Pilsen 2RS	1 kg (15.1%)	85 %	4
Grain	Simpsons - Aromatic Malt	0.75 kg (11.3%)	82.5 %	49
Grain	Chateau Wheat Blanc	0.5 kg (7.5%)	85 %	4
Grain	Simpsons - Crystal Rye	0.25 kg (3.8%)	73 %	250
Grain	Płatki orkiszowe	0.125 kg (1.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	16.3 %
Boil	Nugget	20 g	45 min	12.2 %
Whirlpool	Amarillo	33 g	20 min	7.3 %
Dry Hop	Nelson Sauvín	60 g	2 day(s)	10.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale BE134	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min