

Nelson Sauvin IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.75 kg (98.9%) | 81 % | 4 |
| Grain | Briess - Caramel Malt 120L | 0.02 kg (1.1%) | 74 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Mash | Nelson Sauvin | 5 g | 30 min | 11 % |
| Mash | Nelson Sauvin | 5 g | 15 min | 11 % |