

# Nelson Sauvin & Motueka Session IPA

- Gravity **10.5 BLG**
- ABV ---
- IBU **40**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (76.2%)	79 %	6
Grain	Płatki owsiane (jęczmienne)	0.5 kg (11.9%)	85 %	3
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	15 g	60 min	11 %
Boil	Nelson Sauvin	10 g	15 min	11 %
Boil	Nelson Sauvin	10 g	10 min	11 %
Boil	Motueka	10 g	10 min	7 %
Boil	Nelson Sauvin	25 g	2 min	11 %
Boil	Motueka	20 g	2 min	7 %
Dry Hop	Nelson Sauvin	40 g	2 day(s)	11 %
Dry Hop	Motueka	20 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile