

SINGLE HOP IPA NELSON

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (89.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.7 kg (10.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 25 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 15 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 10 min | 11 % |
| Boil | Nelson Sauvín | 20 g | 5 min | 11 % |
| Whirlpool | Nelson Sauvín | 25 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvín | 50 g | 4 day(s) | 11 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|---------|------------|
| Wyeast 1056 American Ale | Ale | Slant | 2000 ml | Fermentis |