

# West coast double ipa SH Nelson S

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **58**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	4.5 kg (93.8%)	80 %	7
Sugar	cukier	0.3 kg (6.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	60 min	11.3 %
Boil	Nelson Sauvín	30 g	15 min	11.3 %
Boil	Nelson Sauvín	10 g	10 min	11.3 %
Whirlpool	Nelson Sauvín	40 g	0 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Notes

- ostatnie 40g hopstand 80 stopni 15min  
100g nelson na zimno w 17 stopniach 3 dni i cold crash 2 dni w 2-4 stopniach  
nagazowanie w kegu ok 2,7 vol  
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