

# West coast IPA Nelson

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **5.7**
- 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 **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (83.3%)	85 %	7
Grain	Strzegom Monachijski typ II	0.3 kg (8.3%)	79 %	22
Grain	Pszeniczny	0.3 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	10 min	11.2 %
Aroma (end of boil)	Nelson Sauvín	30 g	15 min	11.2 %
Dry Hop	Nelson Sauvín	40 g	2 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 San Diego Super	Ale	Liquid	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips Piwowarski	3 g	Mash	60 min
Fining	Whirlfloc T	5 g	Boil	7 min