#13 IMPERIAL NELSON ENIGMA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **71**
- SRM **6.4**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(76.9%)*	80 %	5
Grain	Cookie wiking male	0.5 kg *(7.7%)*	85 %	50
Grain	Pszeniczny	1 kg *(15.4%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	45 min	11 %
Boil	Enigma (AUS)	20 g	45 min	17 %
Aroma (end of boil)	Nelson Sauvin	20 g	15 min	11 %
Aroma (end of boil)	Enigma (AUS)	20 g	15 min	17 %
Dry Hop	Nelson Sauvin	60 g	3 day(s)	11 %
Dry Hop	Enigma (AUS)	40 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- 100g erytrolu dla session ver.
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