# Session NEIPA Nelson Galaxy

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **73 C**, Time **70 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **70 min** at **73C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pilsner malt | 3.5 kg *(67.3%)* | 82 % | 4 |
| Grain | Płatki owsiane | 1.2 kg *(23.1%)* | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg *(3.8%)* | 78 % | 4 |
| Sugar | maltodextrin | 0.3 kg *(5.8%)* | 100 % | --- |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Whirlpool | Nelson Sauvin | 70 g | 15 min | 11.2 % |
| Dry Hop | Nelson Sauvin | 30 g | 5 day(s) | 11.2 % |
| Dry Hop | Nelson Sauvin | 50 g | 3 day(s) | 11.2 % |
| Dry Hop | Galaxy | 60 g | 3 day(s) | 15 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| WLP066 - London Fog | Ale | Slant | 100 ml | White Labs |
| Kveik - Tormodgarden | Ale | Slant | 50 ml | --- |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Warka podzielona na 2 mniejsze wiadra po 10 L i fermentowana różnymi szczepami

  Woda modyfikowana RO:

  Gips 1.5 g
  Chlorek wapnia 6.5g
  Sól NaCl 1.5g
  Epsom 1g
  *Jul 18, 2021, 8:59 PM*