

Alpine Nelson clone

- Gravity **16.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (36.4%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (36.4%)	85 %	7
Grain	Weyermann - Rye Malt	1 kg (18.2%)	85 %	7
Grain	Cara-Pils/Dextrine	0.2 kg (3.6%)	72 %	4
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6
Adjunct	Rice Hulls	0.2 kg (3.6%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Nelson Sauvignon	10 g	90 min	11 %
Boil	Nelson Sauvignon	20 g	30 min	11 %
Boil	suthern cross	10 g	15 min	14 %
Boil	Nelson Sauvignon	20 g	5 min	11 %
Boil	suthern cross	20 g	5 min	14 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %
Dry Hop	suthern cross	20 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min
Water Agent	Calcium Chloride	3 g	Mash	60 min
Water Agent	Gypsum	3 g	Mash	60 min