

# 16L Vermont Nelson Sauvín IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (80%)  | 80 %  | 5   |
| Grain | Platki pszenne       | 0.3 kg (7.5%) | 85 %  | 3   |
| Grain | Platki owsiane       | 0.3 kg (7.5%) | 85 %  | 3   |
| Grain | Weyermann - Carapils | 0.2 kg (5%)   | 78 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Warrior       | 15 g   | 60 min   | 15.5 %     |
| Boil                | Nelson Sauvín | 10 g   | 15 min   | 11 %       |
| Aroma (end of boil) | Nelson Sauvín | 10 g   | 5 min    | 11 %       |
| Aroma (end of boil) | Nelson Sauvín | 10 g   | 0 min    | 11 %       |
| Dry Hop             | Nelson Sauvín | 20 g   | 4 day(s) | 11 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |