

ipka nelson

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Pilzniejszy	1 kg (16.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	20 min	13.8 %
Boil	Nelson Sauvignon	25 g	20 min	10.8 %
Whirlpool	Citra	25 g	0 min	13.8 %
Whirlpool	Nelson Sauvignon	25 g	0 min	10.8 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	10.8 %

Yeasts

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

Notes

- hopstand 77 30 min- whirlpool
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