

# Nelson IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	0.5 kg (10.4%)	80 %	6
Grain	Płatki owsiane	0.3 kg (6.3%)	60 %	3
Grain	Pilzneński	2 kg (41.7%)	81 %	3
Grain	Weyermann - Pale Ale Malt	2 kg (41.7%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	15 min	11 %
Boil	mosaic	25 g	15 min	10 %
Whirlpool	Nelson Sauvín	60 g	---	11 %
Whirlpool	Mosaic	25 g	---	10 %
Boil	Chmiel HBC 638	20 g	15 min	14 %