

## Nelson Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (85.7%)	85 %	7
Grain	Abbey Castle	0.25 kg (7.1%)	80 %	45
Grain	Wheat, Flaked	0.25 kg (7.1%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	35 min	11 %
Whirlpool	Nelson Sauvín	70 g	0 min	11 %
Dry Hop	Nelson Sauvín	100 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile