

## Session ipa Nelson Single Hop

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.2 kg (92.8%)	80.5 %	2
Grain	Pszeniczny	0.25 kg (7.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	10.7 %
Boil	Nelson Sauvín	30 g	15 min	10.7 %
Boil	Nelson Sauvín	10 g	5 min	10.7 %
Whirlpool	Nelson Sauvín	30 g	15 min	1 %