

Single Hop Nelson Sauvin

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **5.4**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.8 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 (87.7%) | 80 % | 5 |
| Grain | Wheat, Torrified | 0.25 kg (6.8%) | 79 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Nelson Sauvin | 20 g | 30 min | 11 % |
| Aroma (end of boil) | Nelson Sauvin | 20 g | 10 min | 11 % |
| Whirlpool | Nelson Sauvin | 40 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| yeast bay - hazy daze | Ale | Liquid | 35 ml | Yeast bay |