

# Times They Are A-Changin' (NEIPA Nelson Sauvín)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (42.9%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (28.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (14.3%)	80 %	3
Grain	Płatki pszeniczne	0.5 kg (14.3%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	30 g	20 min	11 %
Dry Hop	Nelson Sauvín	30 g	6 day(s)	11 %
Na 2 razy: - 1 dzień - 4 dzień				
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog Ale	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2 g	Boil	10 min