

## belg nelson

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3.8 kg (71.7%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 1.5 kg (28.3%) | 79 %  | 10  |
| Sugar | biały              | 0 kg           | --- % | --- |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Mash    | Nelson Sauvín | 25 g   | 20 min | 11 %       |
| Boil    | Nelson Sauvín | 18 g   | 30 min | 11 %       |
| Boil    | Nelson Sauvín | 18 g   | 15 min | 11 %       |
| Boil    | Nelson Sauvín | 18 g   | 3 min  | 11 %       |
| Boil    | Mosaic        | 10 g   | 60 min | 10 %       |