

# NEIPA Nelson

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **34.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.3 kg (57.4%)	82 %	4
Grain	Viking Wheat Malt	1.5 kg (26.1%)	83 %	5
Grain	Płatki pszeniczne	0.35 kg (6.1%)	85 %	3
Grain	Płatki owsiane	0.6 kg (10.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	50 g	0 min	11 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Hop stand 80-70C				
Whirlpool	Amarillo	50 g	0 min	9.5 %
Hop stand 80-70C				
Dry Hop	Enigma (AUS)	50 g	7 day(s)	17.2 %
Na początku burzliwej				
Dry Hop	Galaxy	50 g	5 day(s)	15 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Liquid	160 ml	White