

Nelson IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 0.5 kg (10.4%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (6.3%) | 60 % | 3 |
| Grain | Pilzneński | 2 kg (41.7%) | 81 % | 3 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (41.7%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil | Nelson Sauvín | 30 g | 15 min | 11 % |
| Boil | mosaic | 25 g | 15 min | 10 % |
| Whirlpool | Nelson Sauvín | 60 g | --- | 11 % |
| Whirlpool | Mosaic | 25 g | --- | 10 % |
| Boil | Chmiel HBC 638 | 20 g | 15 min | 14 % |