

# Nelson IPA

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- 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 %       |