

# sesja z nelsonem

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **83**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.1 kg (79.5%)	80 %	4
Grain	Rice, Flaked	0.8 kg (20.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10.9 %
Aroma (end of boil)	mouteka	25 g	5 min	8.3 %
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	11.2 %
Whirlpool	mouteka	25 g	20 min	8.3 %
Whirlpool	Nelson Sauvín	50 g	20 min	11.2 %
Dry Hop	mouteka	50 g	3 day(s)	8.3 %
Dry Hop	Nelson Sauvín	125 g	3 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast west yorkshire ale	Ale	Slant	300 ml	---