

# Single Hop Nelson Sauvin

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (87.7%)	80 %	5
Grain	Wheat, Torrified	0.25 kg (6.8%)	79 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	30 min	11 %
Aroma (end of boil)	Nelson Sauvin	20 g	10 min	11 %
Whirlpool	Nelson Sauvin	40 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
yeast bay - hazy daze	Ale	Liquid	35 ml	Yeast bay