

WEST COAST IPA NELSON 2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **88**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 20 g | 60 min | 11.2 % |
| Boil | Nelson Sauvín | 40 g | 15 min | 11.2 % |
| Whirlpool | Nelson Sauvín | 80 g | 20 min | 11.2 % |