

Just Nelson v.2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (35.3%)	82 %	4
Grain	crisp - Extra Pale Ale	2.5 kg (29.4%)	80 %	4
Grain	Platki owsiane	1.4 kg (16.5%)	60 %	3
Grain	Oats, Malted Castle Malting	1.2 kg (14.1%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.4 kg (4.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook CP	30 g	40 min	13.7 %
Dry Hop	Nelson Sauvignon Blanc	200 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	70 ml	Omega

Notes

- Woda RO:Kran 1:1
Zacieranie 25.5 L - kwas mlekowy 3ml

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Wysładzanie 12,2 L kwas mlekowy 4 ml
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