

belg nelson

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4**
- Style **Belgian 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (71.7%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (28.3%)	79 %	10
Sugar	biały	0 kg	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Nelson Sauvín	25 g	20 min	11 %
Boil	Nelson Sauvín	18 g	30 min	11 %
Boil	Nelson Sauvín	18 g	15 min	11 %
Boil	Nelson Sauvín	18 g	3 min	11 %
Boil	Mosaic	10 g	60 min	10 %