

## Just Nelson v.2

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- 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 Sauvín MX | 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

Wysładzanie 12,2 L kwas mlekowy 4 ml  
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