

# NEIPA Single Hop Nelson

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **5**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (36.7%)	81 %	4
Grain	Viking Pale Ale malt	2.2 kg (36.7%)	80 %	5
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	100 g	1 min	11 %
Dry Hop	Nelson Sauvín	200 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Liquid	250 ml	The Yeast Bay