

West Coast Session SH Nelson IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (83.7%) | 80 % | 5 |
| Grain | Rice, Flaked | 0.5 kg (10%) | 70 % | 2 |
| Grain | Vienna Malt | 0.2 kg (4%) | 78 % | 8 |
| Sugar | Cukier | 0.12 kg (2.4%) | 100 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 10 g | 30 min | 10.2 % |
| Boil | Nelson Sauvín | 35 g | 15 min | 10.2 % |
| Whirlpool | Nelson Sauvín | 40 g | 20 min | 10.2 % |
| Dry Hop | Nelson Sauvín | 60 g | 5 day(s) | 10.2 % |
| Dry Hop | Nelson Sauvín | 60 g | 3 day(s) | 10.2 % |