

Elusive Brewing - Lord Nelson (clone) - 6.4%

Belgian IPA

Author: Pig Den Brewing

Type: All Grain

IBU : 52 (Tinseth)
 BU/GU : 0.88
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.059
 Final Gravity : 1.010

Fermentables (1.47 kg)

535 g - Maris Otter Pale Ale Malt 5.9 EBC (36...
 ^ Lot # 67-200827-161058-155815-1/1
 ^ The Malt Miller (UK) MAL-00-036
 535 g - Pilsner 3.5 EBC (36.4%)
 ^ The Malt Miller (UK) MAL-00-074
 267 g - Vienna Malt 8 EBC (18.2%)
 ^ The Malt Miller (UK) MAL-00-014
 134 g - Munich Malt 21 EBC (9.1%)
 ^ The Malt Miller (UK) MAL-00-077

Hops (52.5 g)

60 min - 1.1 g - Nelson Sauvin - 12.5% (6 IBU)
 15 min - 3.7 g - Nelson Sauvin - 12.5% (13 IBU)
 10 min - 3.7 g - Nelson Sauvin - 12.5% (10 IBU)
 5 min - 5.6 g - Nelson Sauvin - 12.5% (11 IBU)

Hop Stand

30 min hopstand @ 80 °C
 30 min 80 °C - 11.7 g - Nelson Sauvin - 12.5%...

Dry Hops

3 days - 26.7 g - Nelson Sauvin - 11.5%

Miscellaneous

Mash - 0.57 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Wyeast Labs French Saison 3711
 0.3 pkg - Wyeast Labs Brettanomyces Bruxellen...

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.41 L
 Sparge Water : 4.88 L
 Boil Time : 60 min
 Total Water : 9.29 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1
 Mash pH: 5.4

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:

Recipe Notes

Target: ABV = 6.8 %, IBU = 20
 Recipe provided here
<http://www.graphedbeer.com/search?updated-max=2014-02-16T21:12:00Z&max-results=7&reverse-paginate=true&start=7&by-date=false>
 Just a quick post as I've had a few people ask about this brew. It was something I'd wanted to brew for a while and finally got round to it late last year. The recipe very much has its roots in my second all grain brew, Nelson Saison, but with an adjusted hop schedule and the addition of a wild yeast strain, Brettanomyces Bruxellensis. The selection of the latter was inspired by Mikkeller's

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Recipe Notes

Yeast Series beer which I found really fruity with some citrus - kind of a lemony/pineapple affair with minimal funk. I assumed that series just used the brett in a straight primary fermentation. The changes to the hop schedule were designed to dial the bitterness right down and add plenty of that amazing Nelson Sauvin flavour and aroma which was amped up with a large dry hop. The yeast was pitched as a blend and after a slow start at room temperature, fermentation was run up to 28C for a week which was enough to get the job done. The resulting beer is really fruity. The yeast has given it a nice depth and it all comes together really well in the glass - certainly less outright hoppiness than the original but with a lot more aroma. Given the yeast used, I like to refer to it as a Farmhouse IPA or Pale. It's definitely not an outright Saison. Here's the recipe: