Citra Nelson Lutra

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **69 C**, Time **15 min**
- Temp **73 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **15 min** at **69C**
- Keep mash **45 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg *(71.4%)*	82 %	4
Grain	Viking Wheat Malt	0.7 kg *(20%)*	83 %	5
Grain	Weyermann - Carapils	0.3 kg *(8.6%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	15 g	15 min	11 %
Boil	Citra	15 g	15 min	11.8 %
Dry Hop	Citra	35 g	3 day(s)	11.8 %
Dry Hop	Nelson Sauvin	35 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
lutra	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	whirflock	1 g	Boil	10 min

Notes

- Woda Oaza z Biedronki 20L
  1.5 ml kwasu mlekowego do całości
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