

# Nelson's Citra IPA

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- Gravity --- **BLG**
- ABV **0**
- IBU **0**
- SRM **0**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.93 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.71 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale (UK)	5.44 kg	82.06 %	7
Sugar	Turbinado	0.23 kg	95.01 %	25
Grain	CaraVienne (BE)	0.17 kg	73.42 %	52

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (US)	14.17 g	60 min	13.65 %
Boil	Nelson Sauvín (NZ)	14.17 g	60 min	12.5 %
Boil	Nelson Sauvín (NZ)	14.17 g	30 min	12.5 %
Boil	Citra (US)	14.17 g	10 min	13.65 %
Boil	Nelson Sauvín (NZ)	14.17 g	10 min	12.5 %
Dry Hop	Nelson Sauvín (NZ)	56.7 g	7 day(s)	12.5 %
Dry Hop	Citra (US)	56.7 g	7 day(s)	13.65 %

## Yeasts

Name	Type	Form	Amount	Laboratory
California Ale	Ale	Liquid	ml	White Labs