

## Session NEIPA Citra Nelson

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **3.6**
- 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 **55 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 **55 min** at **73C**
- 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	castlemalting - pils	2.5 kg (71.4%)	82 %	3
Grain	BESTMALZ - Best Heidelberg	0.6 kg (17.1%)	80.5 %	3
Grain	Płatki owsiane	0.4 kg (11.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	15 g	10 min	9.9 %
Boil	Citra	15 g	10 min	12.6 %
Dry Hop	Nelson Sauvign	35 g	3 day(s)	9.9 %
Dry Hop	Citra	35 g	3 day(s)	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wlp4042 - Hazy Daze	Ale	Liquid	50 ml	---

### Notes

- Chlorek wapnia 4 ml  
Sól epsom 2 g  
Kwas mlekowy 2 ml  
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