

Conan NE Citra Nelson Mosaic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **4**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **40 min** at **72C**
- 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	2.3 kg (65.7%)	82 %	4
Grain	Płatki owsiane	0.4 kg (11.4%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (11.4%)	85 %	3
Grain	Słód dekstrynowy	0.2 kg (5.7%)	79 %	6
Grain	Rice, Flaked	0.2 kg (5.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	10 min	13.1 %
Aroma (end of boil)	Nelson Sauvign	10 g	10 min	11.8 %
Aroma (end of boil)	mosaic	10 g	10 min	12.3 %
Aroma (end of boil)	Citra	5 g	5 min	13.1 %
Aroma (end of boil)	mosaic	5 g	5 min	12.3 %
Aroma (end of boil)	Nelson Sauvign	5 g	5 min	11.8 %
Dry Hop	Citra	30 g	4 day(s)	13.1 %
Dry Hop	Nelson Sauvign	30 g	4 day(s)	11.8 %
Dry Hop	mosaic	30 g	4 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	100 ml	Yeast Bay