

NE IPA - Nelson Sauvín/Citra/Mosaic

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (42.9%)	80 %	4
Grain	Viking Pale Ale malt	0.7 kg (20%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (14.3%)	81 %	6
Grain	Oats, Flaked	0.5 kg (14.3%)	70 %	2
Grain	Carahell	0.25 kg (7.1%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.05 kg (1.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	12.3 %
Boil	Nelson Sauvín	10 g	15 min	11 %
Boil	Citra	10 g	15 min	12.9 %
Aroma (end of boil)	Mosaic	10 g	0 min	12.3 %
Aroma (end of boil)	Nelson Sauvín	10 g	0 min	11 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	30 g	5 day(s)	12.3 %
Dry Hop	Nelson Sauvín	30 g	5 day(s)	11 %

Dry Hop	Citra	30 g	5 day(s)	12.9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Water Agent	Witamina C	2 g	Bottling	---