

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 Sauvign | 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 Sauvign | 35 g | 3 day(s) | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|--------|
| Fining | whirflock | 1 g | Boil | 10 min |
|--------|-----------|-----|------|--------|

Notes

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