

# 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 Sauvin | 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 Sauvin | 5 g    | 5 min    | 11.8 %     |
| Dry Hop             | Citra         | 30 g   | 4 day(s) | 13.1 %     |
| Dry Hop             | Nelson Sauvin | 30 g   | 4 day(s) | 11.8 %     |
| Dry Hop             | mosaic        | 30 g   | 4 day(s) | 12.3 %     |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Vermont Ale | Ale         | Slant       | 100 ml        | Yeast Bay         |